

THE NATIONAL
TRAINING SCHOOL FOR COOKERY
BUCKINGHAM PALACE ROAD. S.W.

NEW HIGH-CLASS COOKERY
WITH
GAME RECIPES

COMPILED BY
MRS. CHARLES CLARKE.

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TRAINING SCHOOL OF COOKERY,
BUCKINGHAM PALACE ROAD, S.W.

NEW HIGH-CLASS COOKERY,
WITH
GAME RECIPES,
AS TAUGHT IN THE SCHOOL.

BY
MRS. CHARLES CLARKE,
THE LADY SUPERINTENDENT.

SECOND EDITION.

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Miss Pillow with love from
Edith Clarke
Nov. 27. 1908.

SUMMARY OF INSTRUCTION
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The National Training School of Cookery.

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MRS. CHARLES CLARKE,

Lady Superintendent.

1907.

TO COOK GAME.

*The bracketed titles under the French names of the Recipes
are explanations, not translations, of the Recipes.*



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TO COOK GAME.

To Roast Venison.

Buck venison is considered the finest, and is in season from June to the end of September. Doe venison is in season from October to December.

A haunch of venison takes from four to five hours to roast, according to size; doe venison takes half an hour less than buck venison. Venison should be hung from fourteen to twenty days in a dry larder, and be kept well wiped with a dry cloth each day. The fat should be clear and white and the meat dark; the greater the depth of fat the better the meat. Before putting the haunch down to the fire dry it well, and cover it all over with a buttered paper; cover this over again with a paste of flour and water about three-quarters of an inch thick; lay over this paste another sheet of buttered paper tied on with

string. Roast before a good clear fire; baste the joint with butter and clarified fat. About fifteen minutes before the venison is finished roasting, remove all the papers and the paste, and baste every part of the joint with butter; dredge it very lightly with flour, brown it nicely, and serve it very hot with either clear gravy, Espagnole sauce or red currant jelly, or the following sauce.

Sauce Chasseur.

(Sauce for Venison.)

Ingredients.

One pint of good brown Sauce.
Two ounces of Red Currant Jelly.
One ounce of Glaze.
A few drops of Lemon Juice.
One gill of Port Wine.
A little Cayenne.

Boil all these ingredients together till reduced to half a pint, then strain and serve.

To Roast a Hare.

Hares are in season from September to 1st March. Skin and paunch the hare, taking care not to break any of the intestines; wipe it well inside and out with a clean dry cloth; if there are any spots where blood has settled prick them with a knife and let the blood out. Take out the eyes, but leave the ears and the tail on. Fill the hare with forcemeat, sew it up, and truss it firmly in the same way as a rabbit. Brush it all over with melted butter or fat, lay pieces of fat bacon over the back tied on with string in about three places, and roast before a clear brisk fire for from an hour and a half to two hours, according to size. Hares must be well basted from the first with either milk or butter and clarified fat; it is more mellow if butter or fat is used. If not well basted from the first to the last, the outside skin will be hard. Just at the last, dredge lightly with flour and baste with butter; serve with good brown gravy and red currant jelly.

Stuffing for Hare.

Ingredients.

Two ounces of Beef Suet.

Three ounces of Breadcrumbs.

Parsley, Marjoram, Lemon Thyme, grated Lemon

Peel, in equal quantities, two ounces.

Shalot.
Pepper and Salt.
One Egg.
The Liver parboiled.
One Anchovy.

Chop up the suet, liver, and a little shalot; wash and bone the anchovy and chop it also, and the parsley; mix all the ingredients together and bind with the egg.

Roast Pheasants.

The cock bird is considered the best; if young he has short blunt spurs, but if he is old they are long and sharp. Pheasants are in season from 1st October till 1st February. Pheasants should be hung until blood drops from the beak, then pluck and draw them; truss the same as a fowl for roasting, but leave the head on. Put a small piece of rumpsteak inside the bird; this helps to keep it moist and improves the flavour; leave the feet on, but cut the toes off. Tie a slice of fat bacon on the breast, or else lard the breast; roast in front of a clear fire, thirty minutes for a young bird and forty minutes for an old one. Baste it with butter; just before it is finished remove the bacon from the breast, dredge lightly with flour, baste with butter; this will make a nice froth. Send to table with watercress round and fried crumbs, and serve good brown gravy and bread sauce.

Partridges.

These birds are in season from 1st September till 1st February. They should be trussed in the same way as a pheasant, and, though a smaller bird, will take nearly as long to roast, because the breast is plump. Not being so dry a bird as the pheasant, omit the steak from the inside. Serve on fried breadcrumbs with watereress round, and hand good brown gravy and bread sauce.

Blackcock and Ptarmigan

are prepared and served the same as partridges. They are in season from 20th August till 10th December.

Grouse

are prepared and served in the same manner as partridges, except that a little butter should be put inside them, and about ten minutes before you take them from the fire place a piece of toast under the bird and serve it on the toast. Hand gravy and bread sauce. In season from 12th August to 10th December.

Roast Quails.

Clean and remove the head and neck; truss as a fowl; rub them over with a little butter and tie a vine leaf over the breast of each bird, and put a piece of fat bacon over the leaf; fasten this with a long skewer and arrange several birds on the same skewer. They will take from fifteen to twenty minutes to roast. When cooked remove the bacon and vine leaf, and dish each bird up on a square slice of buttered toast; put watercress round, and hand fried breadcrumbs and good brown gravy. Quails are in season from March to July.

Ortolans.

These are cooked and served in the same manner as quails.

Guinea Fowl.

Truss and cook as a fowl, only tie a slice of bacon on the breast or else lard it. It will take about half an hour to roast. Dish it up on a slice of buttered toast with watercress round. Hand bread sauce and Espagnole sauce.

Roast Larks.

These little birds are in season from November till March. These may be drawn or not, according to taste; arrange them all on a thin skewer; brush them over with melted butter; roast them for ten minutes, basting them well. Dish them up on buttered toast, with fried crumbs and water-cress round, and quarters of lemon.

Wheatears.

These are cooked and served in the same way as larks.

Woodcock, Snipe, and Plovers.

These birds are in season from November till March. Pick them very carefully—do not draw them—and truss them with the long beak through the wings and top of the legs instead of a skewer. Brush them over with melted butter; tie a piece of fat bacon over the breast and baste well with butter. Lay a slice of toast under each bird to catch the trail, and send the birds up to table on this toast with slices of lemon. They will take about fifteen to twenty minutes to roast; good gravy should be handed. Take off the bacon before serving.

Wild Duck, Teal, and Widgeon.

These birds are in season from September to February. Clean, singe, and truss for roasting. Brush the birds over with melted butter, and roast before a quick fire for twenty to thirty minutes, basting well all the time. Serve with watercress and lemon. Hand Bigarade sauce.

Bigarade Sauce.

(For Wild Fowl.)

Ingredients.

Half a pint of good brown Sauce.
The juice of one Orange and one Lemon.
A small Shalot chopped very fine.
One gill of Port Wine or Claret.
A pinch of castor Sugar.

Mix all these ingredients and boil well for five minutes; then strain and serve very hot.

Pulled Fowl or Turkey.

Ingredients.

One pint of white Stock.
One ounce of Butter.
Half an ounce of Flour.
One gill of Cream.
One Shalot.
One blade of Mace.
The juice of half a Lemon, and a little piece of Peel.
Salt and Cayenne.

Skin a cold turkey or fowl ; take off the fillets of the breast and all the white meat from the wings, side bones, and merry-thought ; put one ounce of butter and half an ounce of flour into a stewpan and mix them together over the fire ; then stir in one pint of white stock ; add a blade of mace, a shalot chopped finely, the juice of half a lemon, and a small piece of lemon-peel, a little salt, and a few grains of cayenne. Let this boil till the flour is cooked, then add the cream. Put in the meat and let it simmer a few minutes till the meat is warm through. While this is cooking take the legs and back of the fowl, sprinkle them with pepper and salt, and broil them a nice brown. Serve with the broiled pieces laid on or round the pulled fowl. Before serving take out the mace and lemon-peel.

Broiled Partridge.

Ingredients.

A young Partridge.
Chopped Parsley, Mushrooms, and Shalot.
One ounce of Butter.
Breadcrumbs.

Pick and clean a nice young partridge ; cut it in half ; leave on the legs, but cut off the toes. Press the leg towards the wing, to give the half bird as much as possible the shape of a neat cutlet. Season with pepper and salt, and sprinkle over

it the chopped parsley, mushrooms, and shalot. Brush the half bird over with butter melted, then sprinkle browned breadcrumbs over it, and broil it for fifteen minutes. Baste again, with butter melted and hot ; serve very hot with fried strips of potato, and either good clear gravy or Espagnole sauce.

Chestnut Stuffing.

(For Fowl, Pheasant, or Turkey.)

Ingredients.

Fifty Chestnuts.
Half a pint of Stock.
One gill of Cream.
One Egg.
Three ounces of Butter.
Nutmeg, Salt, and Pepper.
A saltspoonful of Sugar.

Cut off the tops of the chestnuts and boil them for fifteen minutes ; then skin them, put them into a saueepan, and eover them with stock ; put a buttered paper over them, and eook them for three-quarters of an hour. Rub them through a wire sieve, with a gill of cream, one egg, and three ounces of butter ; season them with a little nutmeg, pepper, salt and sugar ; mix well, and use.

NEW
HIGH-CLASS RECIPES.

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SOUPS.

Potage à la Crème d'Orge.

(Pearl-Barley Soup.)

Ingredients.

Five ounces of Butter or three-quarters of a pint of Double Cream.

Two pints of White Stock.

Two ounces of Flour.

Two ounces of Pearl Barley.

The Yolks of four Eggs.

Asparagus Heads.

Melt five ounces of butter in a stewpan, and stir two ounces of flour into it. When well mixed up add two pints of white stock. When this boils add two ounces of pearl-barley, and let it cook for about two hours; then pass it through a hair sieve. Return it to the stewpan, and let it simmer for about ten minutes; draw it off the fire, and stir in the yolks of four eggs well beaten. After the eggs are in the soup it must not boil, or the eggs will curdle. Add the cream; stir well till all is thoroughly mixed, and serve with asparagus heads.

Purée d'Asperges.

(Asparagus Purée.)

Ingredients.

Fifty heads of Asparagus.
One quart of Stock or Water.
One pound of Spinach.
Half a pint of White Sauce.
One gill of Cream.
Seasoning.

Boil the asparagus in stock or water with the spinach till tender, and then make the liquid up to one quart again. Pass the asparagus through a hair sieve. Return to the saucepan and re-heat; add the sauce and cream, and serve.

Consommé à la Célestine.

(Clear Soup with Shreds of Pancakes.)

Ingredients.

Three pints of Consommé.
One whole Egg.
One Yolk.
One ounce of Flour.
Half a gill of Milk.
One dessertspoonful of chopped Parsley.
One teaspoonful of chopped Tarragon and Chervil.
One dessertspoonful of grated Parmesan Cheese.
Half an ounce of Butter for frying.

Make a batter in the usual way, fry as pancakes a light brown in the butter, toss, and then drain on paper, cut in very thin shreds. Serve in boiling consommé.

Crème de Concombres à la Reine.

(Purée of Cucumbers.)

Ingredients.

Three large Cucumbers.
Three ounces of Butter.
Two ounces of Flour.
Three pints of Chicken Stock.
One pint of Milk.
One gill of Cream.
Two Yolks of Eggs.
Seasoning.
Bread Croûtons.

Peel the cucumbers, cut them into quarters, remove the seeds and slice coarsely. Boil in salted water till tender, drain, and put in a stewpan with one ounce of butter. Let them stew for about half an hour. Season with pepper, salt, and half a teaspoonful of sugar. Melt the remaining two ounces of butter in another stewpan, stir in the flour, cook it without browning, add the stock, let it boil up, skim it, and add the milk boiling and the cooked cucumber; cook slowly for twenty

minutes. Then rub it through a fine sieve. Stir the cream and yolks of eggs well together, pour them into the purée, return the purée to the fire, stir until the liaison of eggs and cream is formed, then pour it into a soup tureen, and serve with croûtons.

Consommé au Nouilles.

(Clear Soup with Nouilles Paste.)

Ingredients.

Quarter of a pound of sifted Flour.

One Egg.

Pinch of Salt.

A little Water.

Form a hole in centre of the flour, sprinkle in half a teaspoonful of salt. Break the egg in the hole, and work it with a little water vigorously with the palm of your hand until a smooth ball is formed; fold it in a cloth and let it remain for an hour. If the paste is too dry, add a few drops more water; but the paste must be stiff. Roll out the paste very thin, flour well, fold longways, cut into very narrow and small strips, shake them up, let them rest covered over for a little while, boil in salted water, strain and drain, and serve in consommé.

Croûte au Pot.

(Clear Soup with Toast.)

Ingredients.

Two quarts of good first Stock.
One Carrot.
One Turnip.
Half a Cabbage.
Two ounces of Butter.
One dinner Roll.
Parsley or Chives.
Salt and Nutmeg.

The stock should be made from beef and veal bones, well skimmed, but need not necessarily be clarified. The vegetables, after being washed and peeled, may be cooked whole in the stockpot. Cut the carrot and turnip into round slices, drain the cabbage and cut into small pieces, put all the vegetables into a stewpan with the butter, cover and cook slowly for about ten minutes, season with pepper, salt, and a little grated nutmeg. Strain the stock on to the vegetables, and let them simmer for about thirty minutes, skim occasionally. Cut the roll into thin round slices, place them on a baking sheet, bake them on both sides a golden brown in a moderate oven. Put them in a soup tureen, moisten with a little stock, pour the soup over, sprinkle over with a little chopped parsley or chives, and serve.

Consommé au Ravioli.

(Clear Soup with small Dumplings filled with Force meat.)

Ingredients.

Three pints of Consommé.
Two ounces of cooked Chicken Meat.
Half an ounce of cooked Ham.
Half an ounce of grated Parmesan Cheese.
One Yolk of Egg.
A dessertspoonful of Cream.
One tablespoonful of cooked Spinach.

Pound these ingredients well in a mortar, pass them through a wire sieve, season with a little salt, pepper, nutmeg, and chopped parsley.

Take some Nouilles paste, roll it out very thin, cut it in broad strips about an inch wide. Arrange small heaps of the forcemeat in rows on the paste, wet all round with a brush. Lay a second strip or band over the garnished one. Press between the little heaps. Stamp them out with a small round cutter. Boil them in salted water for five minutes or more, gently. Drain on a cloth, and serve in consommé.

Bisque de Homard.

(Lobster Soup.)

Ingredients.

Half a pound of Lobster Shell.
Two ounces of Butter.
One Whiting.
Two ounces of Flour.

One quart of second Stock.
One Carrot.
One Turnip.
One Onion.
Celery.
Herbs.
Mace.

Pound the shell (well cleaned) with the butter until quite fine. Put this into a stewpan to dissolve, then add flour and fry for a few minutes. Add stock and vegetables, a nice bunch of herbs, and the whiting; boil for half an hour. Add more stock if too thick. Strain and re-heat, adding a little cream. Serve very hot.

Potage Bortsch Polonais.

(Russian Soup.)

Ingredients.

Three Beetroots.
One Leek.
One head of Celery.
One Onion.
One Cabbage.
Bouquet Garni.
Parsley and Fennel.
One Duck.
Two pounds of breast of Beef.
Three pints of good Stock.

Shred into pieces of the same length and size one beetroot, leek, celery root, parsley and an onion; add to it a little curled cabbage cut in the

same way, and fry the whole in a moderate-sized saucepan. When all is a good light colour stir in the stock, and a soup ladle of sour beetroot juice. Then add a young duck which has been three parts roasted beforehand, about two pounds of breast of beef which has been slightly broiled beforehand, and a bunch of herbs composed of marjoram, two or three dry mushrooms, a bayleaf, and a clove. Let all boil gently until the duck and beef are entirely cooked, then take them out of the soup, cut up the duck in the usual manner and cut the beef also into large dice. Then take out the bunch of herbs, skim the soup and flavour it well. Mix the juice of two red and well-seraped beetroots and a good pinch of chopped and slightly boiled fennel and parsley and add to the soup. Sour cream should be handed with the soup. When the soup is served, add to it the pieces of duck and beef.

FISH.

Cabillaud à la Provençale.

(Braised Cod.)

Ingredients.

About two and a half pounds of Codfish (middle cut).

Half a pint of Velouté Sauce.

One gill of White Wine.

Two small Shalots (chopped fine).

Two ounces of Butter.

Two Yolks of Eggs.

One teaspoonful of Anchovy Paste.

Two teaspoonfuls of Capers.

One teaspoonful of chopped Parsley.

One small bunch of Parsley and Herbs (bouquet).

Wash and wipe the fish well, place it in a stewpan, season with pepper and salt; add velouté sauce, white wine, chopped shalots and bouquet garni. Set it to simmer slowly until the fish is done; baste occasionally. Put the fish on a dish and keep warm. Reduce the sauce until you obtain the desired consistency. Remove the herbs, add the yolks of eggs, work in the butter and pass through a tammy. Return to a smaller stewpan,

add the anchovy paste, chopped parsley and capers, stir a few minutes over the fire, and pour over the fish.

Filets de Merlans frite à la Tyrolienne.

(Fried Fillets of Whiting.)

Ingredients.

Five Whittings.
Salt, Pepper, and Lemon Juice.
Two ounces of Flour.
One Egg.
One tablespoonful of Salad Oil.
Breadcrumbs.

Skin and fillet the whittings, and season the fillets with pepper and salt and lemon juice; roll them in flour, beat up the egg with the salad oil and dip the fillets into it, roll them in fresh breadcrumbs and smooth them over with a knife. Dip the end of each fillet in egg, and skewer them in the shape of rings; fry them nicely in boiling fat, drain them, then serve them piled up on a folded napkin with fried parsley on the top; garnish with quartered lemons, and serve with a good tomato sauce.

Homard Farci au Gratin.

(Stuffed Lobster.)

Ingredients.

One Lobster.
One tablespoonful of White Sauce.
Two Shalots.
One ounce of Butter.
One dessertspoonful of chopped Parsley.
One dessertspoonful of chopped Tarragon.
One tablespoonful of Cream.
Fried Parsley.

Chop the fish coarsely, and mix it with the other ingredients. Fry the shalot in butter until it is a golden brown colour, then add it to the mixture. When quite hot put it back into the shell, sprinkle with browned crumbs and butter; re-heat it in the oven. The shells should be washed and greased with butter. Serve on folded paper, and garnish with plenty of fried parsley.

Rougets à la Vénitienne.

(Red Mulletts.)

Ingredients.

Five red Mulletts.
A dessertspoonful each of chopped Parsley, Onions
and Mushrooms.
Two tablespoonfuls of Salad Oil.
A glass of Sherry.
Pepper and Salt.

One gill of White Stock.

Two gills of Brown Sauce.

One dessertspoonful of Anchovy Essence.

A pinch of castor Sugar.

Spanish Olives.

Truffles, Parsley, Mushrooms, and Fish Force meat.

Clean and wash the fish; dry them well and lay them in a sauté-pan with the teaspoonful each of chopped parsley, onions and mushrooms, the sherry and salad oil; season with pepper and salt, and moisten them with the white stock; cover the mullets with a buttered paper, and cook them in a moderate oven for ten minutes. When done take the fish out of the sauté-pan and keep them warm. Skim the oily substance from the sauce in the sauté-pan; put it on the fire with the brown sauce, anchovy essence and sugar, let it boil for a few minutes, and pass it through a hair sieve. Lay the mullets on a dish and pour this sauce round them. Decorate them with Spanish olives, stuffed with fish forcemeat and chopped mushrooms and truffles. The remainder of the sauce can be handed with the fish.

Dariole de Saumon à la Moscovienne.

(Cold Fish Entrée.)

Ingredients.

About one and a half pounds of cooked Salmon.

Eighteen Oysters.

Three large Truffles.
One hard-boiled Egg.
One teaspoonful of Anchovy Paste.
One teaspoonful of Tarragon Vinegar.
Half a gill of Cream.
About a pint of Aspic Jelly.
Six filleted Anchovies.
A few slices of Cucumber.
A pinch of Cayenne, Salt, Pepper, and grated Nutmeg.

Flake the salmon ; line a medium-sized dariole mould with aspic jelly, ornament with a few slices of truffles, some nice flakes of salmon and a few cooked and bearded oysters. Set the garnish well with a little aspie, and put to cool. Pound the remainder of the fish in a mortar, together with six cooked oysters, the hard-boiled egg and the anchovy paste. Season with a pinch of cayenne pepper, salt, and a little grated nutmeg. Rub through a fine sieve, add the tarragon vinegar, the cream, and about half a pint of aspic jelly. Mix well, and fill the mould with the mixture. Put the anchovy fillets, a few slices of truffles and a few bearded oysters between the farce in filling. Should the mixture not quite fill the mould, fill up with aspic jelly, and put it on the ice until required. Immerse the mould in tepid water, turn out on a round dish, garnish round the sides with chopped aspie and a few fancifully ent slices of cucumber.

Darne de Saumon à la Chambord.

(Middle Cut of Salmon Braised and Garnished with Quenelles of Fish, Oysters, Prawns, etc.)

Ingredients.

Four pounds of the middle cut of Salmon.

One pint and a half of Stock, one Onion, Carrot, Clove.

One gill of Sherry, two ounces of Butter, a Bouquet Garni.

One gill of Espagnole Sauce, and one of Tomato Sauce.

One teaspoonful of Anchovy Paste.

The juice of a Lemon.

Twenty-four Fish Quenelles.

Eight Crayfish.

Eight Oysters.

Twelve button Mushrooms.

Three Truffles.

Wash and dry the salmon ; put it in a stewpan with a pint and a half of stock, one carrot sliced, one onion with a clove stuck in it, the sherry, one ounce of butter, bouquet garni, and a few peppercorns ; sprinkle a little salt over it, cover it and let it simmer slowly for about an hour. When it is cooked take up the salmon, strain the stock it was cooked in into a small saucepan, add the Espagnole and tomato sauces, let it boil for a few minutes ; skim well, stir in one ounce of butter, a teaspoonful of anchovy paste and the juice of a lemon, then pass it through a tammy cloth. Dish up the salmon ; take off the skin ; garnish the top and sides with twenty-four small fish quenelles poached, and made from the "Whiting Farce" recipe, twelve cooked mushrooms, eight cooked

oysters and eight crayfish tails or prawns and the truffles sliced. Sauce over gently, and serve the rest of the sauce in a tureen.

Dressed Crab.

Ingredients.

One Crab.

For Dressing.

Two tablespoonfuls of Oil.

Half a tablespoonful of Vinegar.

Half a tablespoonful of Chilli Vinegar.

Half a tablespoonful of Tarragon Vinegar.

Half a teaspoonful of made Mustard.

Salt and Pepper.

For Decorating.

One and a half ounces of Coral Butter.

One and a half ounces of Green Herb Butter.

One and a half ounces of Butter.

Mix the oil, vinegars and seasoning.

Break off the legs and claws, and remove the flesh with a skewer. Underneath the crab all around will be found a dark mark in the shell; knock well on the inside of this and the piece will break away. Remove the flesh, being careful not to use that which is greenish-looking and mixed with curious coarse hairs. Keep some nice white shreds for garnish and mix the remainder of the flesh with the dressing. Wash and dry the shell and put the mixture into it. Sprinkle that kept for garnish on top and pipe

a row of bright red coral butter around the edge of the shell. Next put a row of green butter, and then one of plain white butter. Serve up on a lace paper.

Grenadins de Saumon à la Rouennaise.

(Small Slices of Salmon Larded.)

Ingredients.

About two pounds of Salmon.
 Twelve Mussels.
 Twelve Fish Quenelles.
 Six Crayfish or Prawns.
 One gill of White Wine.
 Half a gill of Red Wine.
 One sliced Onion.
 A few sprigs of Parsley.
 One Bayleaf.
 A sprig of Thyme.
 Three ounces of Butter.
 Juice of half a Lemon.
 Two Yolks of Eggs.
 One ounce of Flour.
 One tablespoonful of Cream.
 Six fried Bread Croûtons.
 Larding Bacon or Gherkins.
 Salt, Pepper, and grated Nutmeg.
 Eight stuffed new Potatoes.

Split the piece of salmon down the centre, remove the skin and bone, and cut about eight nice slices lengthways; pare and flatten them a little, lard one side of each with strips of gherkin or fat bacon, and place in a buttered sauté-pan, season

with salt and pepper, add the white wine and a little mussel liquor, cover with a buttered paper, and cook in the oven until done.

In the meantime, put the fish-bone, skin and parings into a stewpan with a little salt, pepper, grated nutmeg, half a sliced onion, parsley, bay-leaf, thyme, the red wine and half a pint of water. Cover and let simmer for half an hour.

Cook an ounce of flour in a stewpan with an ounce of butter, stir in the above prepared strained fish fond; let it boil for a few minutes, long enough to cook the flour thoroughly. Add two yolks of eggs and the lemon juice, stir over the fire to bind the eggs, and pass through a tammy. Finish with a tablespoonful of cream.

Place the mussels, when cleaned, into a stewpan with half an ounce of butter, a sprig of parsley, half a sliced onion, and a gill of water. Boil until they open. Strain the liquor, pick the mussels and place them in the liquor, together with the fish quenelles (previously prepared), and the tails of six crayfish, to keep warm.

Dish up the grenadins in a row alternately with the bread croutons of the same shape, garnish round with stuffed new potatoes, the mussels, quenelles and crayfish.

Reduce the juice in the sauté-pan with its fond, add one ounce of butter, and strain into the sauce, pour a little sauce over the fish, and serve the rest separately.

Mousselines de Saumon à la Cardinal.

(Cream of Salmon in small Moulds.)

Ingredients.

One pound of Salmon.
Half an ounce of Butter.
Quarter of a pint of well-reduced Béchamel.
One white of Egg.
Lobster Coral.
Two Truffles.
Seasoning.
Cardinal Sauce.

Trim off the skin and remove the bone of the salmon. Pound it in a mortar until quite fine. Add gradually the reduced Béchamel sauce and the white of egg. Season with pepper, salt, and a pinch of cayenne or Nepaul pepper. Put through a fine wire or hair sieve, and keep cool until wanted.

Butter a number of small dariole or timbale moulds, decorate the top of each with fancifully cut slices of truffles, sprinkle all over the inside with finely-chopped lobster coral. Fill them with the salmon forcemeat, steam for twenty-five minutes, dish up on a hot dish, and serve with sauce cardinal.

Saumon à la Montpensier.

(Braised Salmon.)

Ingredients.

Three pounds of Salmon (head piece or middle cut).
 One Bouquet Garni.
 One ounce of Butter.
 One chopped Shalot.
 One Carrot.
 One sliced Onion.
 Eighteen Olives.
 One glass of Claret.
 Half a gill of Wine Vinegar.
 Salt.
 Pepper.
 Aromatic Seasoning.
 Half a pint of Matelote Sauce.

Clean and wash the fish, trim it nicely, and put it in a well-buttered sauté-pan with the sliced carrot, onion, bouquet of herbs, and seasoning to taste.

Moisten with the wine and vinegar, cover with a buttered paper; put it in the oven to cook for about an hour; baste it well from time to time. When ready for serving, take it out and dish it up, remove the upper skin, and keep hot.

Fry the shalot in a little butter, add the liquor left from the fish to it; boil up and add the matelote sauce. Reduce a little. Sauce over the fish, garnish with stoned and stuffed Spanish olives, and serve the remainder of the sauce separately.

Tranchettes de Saumon à la Suédoise.

(Small Slices of Salmon, Breadcrumbed and Fried.)

Ingredients.

Two and a half pounds of Salmon.

Three Eggs.

Three ounces of Butter.

Breadcrumbs.

Pepper, Salt, and Mustard.

For ten or twelve persons take two and a half pounds of salmon, cut it crossways in slices about a quarter of an inch thick, and season with pepper, salt, and mustard. Have some raw egg beaten on a plate, and to each egg add one ounce of warm butter. Dip the slices of salmon in this and then into freshly made breadcrumbs, and fry in oil, butter, or fat for six to eight minutes. Then take up and arrange each slice in a square Neapolitan paper. Dish up in pile, and serve for dinner or luncheon with Suédoise sauce handed round.

Filets de Soles en fers à Cheval.

(Fillets of Soles in Horseshoe Moulds.)

COLD FISH ENTRÉE.

Ingredients.

One large or two small Soles.

Quarter of a pint of picked Shrimps.

One teaspoonful of Anchovy Paste.

One teaspoonful of chopped Parsley.
Half a pint of Béchamel Sauce.
About a pint of Aspic Jelly.
Half a Lemon.
Two Truffles.
Pepper and Salt.
One ounce of Butter.
Half a gill of White Wine.

Fillet the soles; trim the fillets neatly. Chop the shrimps finely; put them in a saucepan on the fire with half an ounce of butter. When warm add the anchovy paste and parsley; moisten with a few drops of Béchamel sauce; put on a plate and let it cool. Spread one side of the fillets with this mixture; roll up; shape them well, and tie up with some cotton, place them in a buttered sauté-pan, sprinkle over with a few drops of lemon juice and the wine; season with pepper and salt; cover with a buttered paper, and cook slowly in the oven for about fifteen minutes. Set them on a baking-sheet, and let them get quite cold.

Put the Béchamel sauce, with about a gill of aspic, in the sauté-pan, containing the fish liquor; stir over the fire, let it reduce a little, and strain it through a tammy. Now trim the fillets neatly, and cut them in two, crossways.

Mask the moulds with a coating of aspic jelly; ornament the bottoms with small dice of truffles to represent the nails, etc. Cover with a layer of the prepared chaudfroid sauce; when nearly set put half a fillet in each mould. Cover well with chaudfroid sauce, set this again, and fill up with

more sauce, finishing with a thin coating of aspic. Put them on the ice till set. Turn out and place them on a dish in border shape; put a little salad in the centre, and garnish with fancifully cut pieces of aspic and parsley.

Filets de Sole à la Normande.

(Fillets of Sole Garnished with Oysters, Mussels and Mushrooms.)

Ingredients.

Two Soles.
Half a gill of White Wine.
One ounce of Butter.
One Shalot.
Pepper and Salt.
Twelve Oysters.
Twelve Mussels.
Twelve button Mushrooms.
One French Roll.

Clean, skin and trim two medium-sized soles, remove the fillets, fold in two, and place them in a buttered sauté-pan; season with pepper and salt, moisten with a gill of white wine, sprinkle with a finely chopped shalot, place a few bits of butter here and there, and cook it in the oven for about ten minutes.

Have ready a garniture of prepared oysters, mussels, button mushrooms, and crouâtes or

fleurons. Put the fillets on a dish, dress the garnish neatly, sauce over with Normande sauce in which the garniture has been cooked; garnish the sides with croûtes of bread made from rasped French dinner rolls (buttered slices browned in the oven), or with fleurons. Serve with the remaining sauce separately in a boat. (For sauce for this see page 98.)

P.S.—If smelts are in season, this dish should be garnished with a few fried smelts, in addition to the other garniture.

Soles au Parmesan.

(Soles Dressed with Cheese.)

Ingredients.

Two medium-sized Soles.
One ounce of Flour.
One tablespoonful of Mushroom Juice.
Two ounces of Butter.
One gill of Milk.
One ounce and a half of grated Parmesan.
Salt, Pepper, and Nutmeg.

Skin, trim and wipe two medium-sized soles place them in a buttered sauté-pan, season with salt and pepper, pour over them the mushroom juice, cover with a buttered paper and cook in the oven until done. This will take from fifteen to twenty minutes, according to the heat of the oven.

In the meantime put the milk on to boil, melt the butter in a stewpan, add the flour, and stir over the fire until the flour becomes of a fawn colour. Now add the boiling milk and a little boiling water. Stir over the fire, and let it simmer for about ten minutes, adding a little more water, or fish stock if you have any, if the sauce should appear too thick. Stir in the cheese. Season with salt, pepper, and a little grated nutmeg.

The soles being cooked by this time, place them on an oblong flat dish. Add the liquor which remains in the sauté-pan to the sauce. Strain it and pour it over the fish. Sprinkle with the rest of the grated Parmesan. Place the dish in the oven, or under a hot salamander just long enough for the top to take colour, and serve in the same dish.

Turban de Filets de Sole à la Montbellier.

(Border Mould of Fillets of Sole and Whiting Purée.)

Ingredients for the Beurre.

One hard-boiled Egg.

One Shalot.

Chopped Parsley, Tarragon, Chervil and Fennel, one teaspoonful of each.

Three Anchovies.
 One ounce of Butter.
 One tablespoonful of cooked Spinach.
 A dessertspoonful of Cream.
 Half a gill of Aspic.
 Pepper and Salt.

Ingredients for Purée of Whiting.

Half a pound of cooked Whiting.
 One teaspoonful of Anchovy Paste.
 One tablespoonful of White Sauce.
 One tablespoonful of Cream.
 Two hard-boiled Yolks of Eggs.
 Half a pint of Aspic.
 Pepper and Salt.

A large Sole.
 Pepper and Salt.
 One glass of White Wine.

Line a border mould with a thin layer of aspic jelly; when set mask the inside with a layer of Beurre Montbellier, prepared as follows:

Pound the egg in a mortar with the shalot, the chopped parsley, tarragon, chervil, and fennel leaves, the Gorgona anchovies boned, the butter and cooked spinach. When well pounded add the cream, season with pepper and salt, and rub through a fine wire sieve, dilute with about half a gill of aspic jelly, and mask the mould as directed.

Pound half a pound of the cooked whiting freed from bones, add the anchovy paste, half a tea-

spoonful of essence of anchovy, or a tablespoonful of white sauce, the yolks of eggs, and the cream. When smooth rub through a fine sieve, mix with about half a pint of liquid aspic jelly, season with a dust of cayenne pepper and salt. This is the whiting purée.

Take the fillets of a large sole, cut each in two, flatten them a little with a cutlet-bat, fold in two, trim the sides, put them in a buttered sauté-pan, season with pepper and salt, moisten with a glass of white wine, and cook in a slow oven until tender. When done take them out and put them to cool.

Line the mould again with the whiting purée, set the fillets of sole, after being well drained, in a row in the border, fill up with the remainder of the whiting purée, and put on the ice to set.

Turn out the mould on a round entrée dish and put some salad round it, composed of lettuce, endive and cucumber, etc.

Truite Saumonée à la Rothschild en Chaudfroid.

(Salmon Trout Stuffed.)

Ingredients.

One large Salmon Trout, five pounds.

Four ounces of Breadcrumbs.

One ounce of chopped Onions.

Three Yolks of Eggs.
Half a pound of Whiting Forcemeat.
Pepper and Salt.
One ounce of Butter.
One ounce of coarsely chopped Truffles.
One gill of Stock.
Two glasses of Sherry.
One gill of Stiff Aspic.
One pint of Madère Sauce.
One gill of Mayonnaise Sauce.
Cucumber.
Lemon.
Parsley.

Wash the fish well, and make an opening for filling; make a stuffing of the whiting forcemeat, breadcrumbs, chopped onions, truffles, eggs, butter, pepper and salt, and fill the fish with it; sew up the opening, and put the fish in a well-buttered baking-dish, with the stock and wine. Cover it over with buttered paper, and cook it gently in the oven for about an hour; baste it occasionally. When done, take it up and let it get cool, then skin it, and mask it over with sauce made of the Madère sauce, and a little stock well reduced, mix in a gill of stiff aspic, strain this and mask with it when it is nearly set. Garnish the fish with pieces of truffles, savoury jelly, slices of cucumber and lemon, and parsley. Serve it with the remainder of the sauce with a gill of mayonnaise sauce mixed with it.

Farce de Merlan.

(Whiting Farce.)

Ingredients.

Three ounces of Butter.
Two ounces of Flour.
One gill of Stock.
One large Whiting.
Three Eggs.
One tablespoonful of Béchamel Sauce.
Salt, Pepper and Nutmeg.

Skin a large whiting, remove the flesh from the bone, put it into a mortar with two ounces of butter and four ounces of panada made of one ounce of butter, two ounces of flour and one gill of stock; pound these well together, rub them through a hair sieve, put them back in the mortar, and work in by degrees a tablespoonful of stiff cold Béchamel sauce, one whole egg and the yolks of two eggs. Season with pepper, salt and grated nutmeg.

ENTRÉES.

Andouillettes de Volaille en Caisse à la Française.

(Small Sausages of Chicken Force meat.)

Ingredients.

Four ounces of cooked Chicken (freed from skin and bone).

Three Mushrooms.

Two ounces of cooked lean Bacon or Ham.

Two ounces of Butter.

One small Shalot.

One dessertspoonful of Flour.

One Egg.

A little Stock.

Lemon Juice.

Chopped Parsley.

Fried Parsley.

Salt, Pepper and Nutmeg.

Pig's Caul.

Oval Soufflé Cases.

Chop the chicken, ham, and mushrooms up finely. Melt half an ounce of butter in a stew-

pan ; when hot put in the shalot finely chopped, fry it a little, stir in the flour, and cook it, stirring for a few minutes ; moisten it gradually with about half a gill of stock, let it come to the boil, mix in the chopped meat, add a teaspoonful of chopped parsley and a few drops of lemon juice ; bind with the yolk of one egg, season with pepper, salt, and a little grated nutmeg. Let it get thoroughly hot, and spread it on a plate to cool. Make it up into neatly even-sized cork shapes (the right size for the paper cases), wrap each carefully in a square of pig's caul, fasten the ends with a little white of egg, and let them stand a few minutes to set.

Butter the inside of the paper cases : fry sufficient parsley to form a little bed in each case ; melt the remainder of the butter in a sauté-pan, put in the andouillettes, and fry a golden colour over a moderate fire, or in the oven. When done, take them up, drain them on paper or cloth, put them on a baking-tin, brush the surface of each with liquid meat glaze, pass in the oven for another minute, and put them on the beds of fried parsley in the paper cases. Dish up, and serve with a boat of piquante or tomato sauce.

P.S.—Any kind of game, veal, pork, or other meat may be substituted for chicken, but the name then changes to *Andouillettes de Ciber*, *Andouillettes de Veau*, etc.

Cailles en Pilaff.

(Quails served on Rice.)

Ingredients.

Quails, Onions, and Pepper.

Nutmeg and Saffron.

A tablespoonful of Tomato Sauce.

Two ounces of Butter.

Cooked Rice (a tablespoonful to each quail).

One gill of White Stock.

Put the quails into a stewpan with the butter, and let them cook gently; then add a little chopped onion, the cooked rice, salt, pepper, nutmeg, a little saffron, the tomato sauce and stock. Let this all cook gently together for about half an hour. Dish the quails up on the rice, and serve very hot.

Carré d'Agneau, froid à la Bohémienne.

(Cold Neck of Lamb.)

Ingredients.

A neck of Lamb.

Carrots, Turnips, Pepper and Salt.

One pint of Stock.

Rice and Green Peas.

Half an ounce of Gelatine.

Half a pint of Tomato Sauce.

A dessertspoonful of Red-currant Jelly.

Half a pint of Aspic Jelly.

Remove the skin and fat from a nice neck of lamb; shorten the bones and saw off the chine bone, make the joint look trim and neat, put it in a sauté-pan with some sliced vegetables, season with pepper and salt, pour in half a pint of stock, and braise it in the oven for an hour or an hour and a half, according to the size of the neck. When the joint is cooked take it out of the pan and put it away to cool. Add the rest of the stock to the vegetables and let it reduce to half the quantity, skim it and strain it, return it to a stewpan and add half an ounce of gelatine dissolved, the tomato sauce, and red-currant jelly. When this is nearly cold, but still liquid, sauce the cold lamb over with it, and when it is set, mask it with a thin layer of aspic jelly. Dish up on a bed of rice cooked in good stock, or on a large croûton of bread, and garnish round with little timbales of peas set in aspic.

Chartreuse de Faisan à la Balmoral.

(Chartreuse of Pheasant, Cold.)

Ingredients.

Half a pound of cold Pheasant (freed from skin and bone).

Six to eight small Chicken Quenelles.

Three large Truffles.
Six preserved Mushrooms.
Three to four cooked Cocks' Combs.
One and a quarter pints of Aspic Jelly.
Seasoning.
Half a pint of Espagnole Sauce.
One glass of Sherry.
Half an ounce of Meat Glaze.
One hard-boiled Egg.

Line a charlotte or large timbale mould with aspic. Ornament the bottom and side with fancifully cut slices of truffles and white of egg; fix the garnish with liquid aspic. Put one gill of Espagnole sauce and one gill of aspic in a stew-pan, and reduce it to one-third, pass it through a tammy. Allow this to cool a little, then mask the inside of the mould.

Cut the pheasant meat, mushrooms, and remainder of truffles into convenient slices or fillets; mix them with a sauce composed of Espagnole sauce, sherry, a quarter of a pint of aspic, and half an ounce of meat glaze. Reduce this well, and when cooling, mix it with the meat, etc. Season the whole to taste, and fill up the mould.

Stand on the ice until perfectly firm, immerse in tepid water, and turn out on a dish with folded napkin or dish paper. Garnish with chopped aspic round the base of the dish, and serve.

Côtelettes de Mouton Braisée.

(Mutton Cutlets Braised.)

Ingredients.

The best end of a Neck of Mutton.
Larding Bacon, and one ounce of Butter.
One Carrot, two Onions and a small Turnip.
Thyme, Marjoram, Parsley and Bayleaf.
Three gills of Stock, and a little Glaze.

Trim the cutlets neatly, and lard them with thin strips of bacon about one inch long on the lean part with about eight pieces to each cutlet. Butter a braising-pan, and put the carrot, turnip, and onions, sliced, into it, also the bunch of herbs and the trimmings of bacon. Place the cutlets on the top of these, arranging them in a circle, with the bone ends pointing to the middle of the pan. Cover the cutlets over with a buttered paper, and fry them gently for about ten minutes; then pour three gills of stock in at the side of the pan, and let them cook steadily for about three-quarters of an hour over a slow fire or in the oven. When done, take the cutlets up, remove all the fat from the stock, and strain it; let it boil, and reduce until it is as thick as single cream. Glaze the cutlets lightly, and put them into the oven to crisp the lardons; dish them up in a close circle, and serve with a purée of any vegetable you fancy.

Côtelettes de Mouton à la Pompadour.

(Mutton Cutlets à la Pompadour.)

Ingredients.

Two pounds best end Neck of Mutton.
Half a pound of Liver Farce.
Eight leaves of French Gelatine.
Half a pint of Tomato Sauce.
Half a pint Béchamel Sauce.
Salt, Pepper and Nutmeg.

Trim the neck neatly; cut off the bone ends, and braise in the usual way; when done, set to cool. Prepare a farce as described below. Cut the meat into cutlets, trim them, season them with pepper and salt, and cover one side with a thin layer of liver farce.

Dissolve the gelatine and mix with the sauces, allowing four leaves for the tomato sauce, and four leaves for the Béchamel sauce. When sufficiently cool, coat the covered side of the cutlets alternately with white sauce and tomato sauce. After the cutlets are well masked place them on a wire tray, and keep them on the ice till quite set.

Dish them up in a circle, put a dressed salad in the centre of the dish, place a paper ruffle on each cutlet, and serve.

Liver Farce.

Ingredients.

Half a pound of Calf's Liver.
Quarter of a pound of Bacon.
One small Carrot.
A small bunch of Herbs.
One small Onion.
Salt, Pepper and Nutmeg.

Cut up the bacon and fry it. Slice the liver and add to the bacon; fry it a little, then put in the carrot and onion sliced, also the herbs, and season with salt, pepper, and nutmeg.

When cooked sufficiently, pound all in a mortar. Rub through a sieve. The farce is then ready for use.

Côtelettes de Mouton à la Princesse.

(Cold Mutton Cutlets Masked with Chicken Force meat.)

Ingredients.

Best end of the Neck of Mutton.
Half a pound of Chicken Force meat.
Mushrooms and Truffles.
Half pint of Madère Sauce.
One Egg.
Breadcrumbs.
Asparagus and Green Peas.
One gill of Périgord Sauce.
Two ounces of Butter.

Trim the outlets in the usual way ; sauté them in butter, and then press them between two baking sheets. Minee up some mushrooms and truffles very finely, and mix with the chicken forcemeat. When the outlets are cold, cover one side of them with a thin layer of the forcemeat, and dip them in stiff Madère sauce ; put them on ice till the sauce is quite set. Then dip them in egg and crumbs, and fry them in clarified butter. Drain them on a cloth ; dish them up in a circle, and fill up the centre with cooked asparagus points and green peas mixed. Pour Périgord sauce round them, and serve.

Côtelettes Mignons à la Tomate.

(Cold Cutlets of Chicken or Game Forcemeat.)

Ingredients.

One gill of Tomato Sauce (incorporated with Aspic).

One gill of Aspic Jelly.

Quarter of a pound of Chicken or Game Forcemeat.

One spoonful of Cream.

One Yolk of Egg and one hard-boiled Egg.

Seasoning.

Parsley for garnishing.

One small Truffle.

Mask eight small outlet moulds with aspic, work the forcemeat to a creamy substance with

the yolk of an egg and some aspic to make it set. Ornament the bottom of the cutlets with hard-boiled white of eggs and truffle. Mark some lines to imitate bones and fat of cutlets; line with the tomato sauce to imitate the fleshy part; fill up with the forcemeat previously prepared; cover the surface of each cutlet with tomato sauce. Place them on the ice for about half an hour; turn out carefully; dish up on a folded table-napkin or glass dish. Garnish with parsley, and serve.

Côtelettes de Perdreau à la Financière.

(Partridge Cutlets à la Financière.)

Ingredients.

Two Partridges, one trussed for roasting.
One hard-boiled White of Egg.
Three Truffles.
Eighteen preserved Mushrooms.
A small bottle of Financière.
Half an ounce of Butter.
One Egg.
One ounce of Panada.
One gill of Madère Sauce.
One gill of Velouté Sauce.
Meat Glaze.
Salt and Pepper.
A croûton of fried Bread.
A small quantity of mashed Potatoes.

Roast one of the partridges, bone the other, and pound the meat (freed from sinews and skin)

till smooth; add the raw egg, panada, and velouté sauce; season to taste, and rub through a wire sieve. This is the faree.

Bone the cooked partridge when cold, and cut into thin slices. Stamp out some rounds for garnish, and eight to ten pieces in outlet shapes. Stamp out some little rounds of white of egg (hard-boiled), of truffle, and of mushroom. Butter eight to ten outlet moulds; decorate them with these little rounds; put them on the ice to set.

Work up the faree, and put a thin layer in each mould; lay a thin slice of cooked partridge on the top, and fill up with the faree; smooth it over with a wet knife (press down well); put them in a sauté-pan containing a little hot water; cover with a buttered paper, and cook in a moderately heated oven for twenty minutes.

Heat up the *financière* ragoût in the *Madère* sauce; add the remaining mushrooms and truffles, left whole or cut in dice, and simmer for a few minutes. Fix the *croûte* of fried bread in the centre of a hot dish, around which put a thin border of mashed potatoes. Turn out the outlets, dress them neatly on the border of mashed potatoes. Arrange the *financière* as a garnish artistically on the *croûte*; pour the sauce round, sprinkle with a little dissolved meat glaze, and serve.

Crépinettes de Lapin (ou Veau) au Beurre de Concombres.

(Crépinettes of Rabbit or Veal with Cucumber
(Cream) Sauce.

Ingredients.

About twelve ounces cold Rabbit (or Veal).

Four ounces of Bacon or Ham.

Two ounces of Butter.

One Shalot.

One ounce of Flour.

Two Eggs.

Half a gill of White Stock.

One teaspoonful of chopped Parsley.

One Pig's Caul.

One teaspoonful of Lemon Juice.

Salt, Pepper and Nutmeg.

Breadcrumbs.

Frying Fat.

Remove the outside part of the skin and gristle from the meat; chop it up finely with the bacon or ham. Put the butter in a stewpan; when hot add the chopped shalot, and fry it a little; stir in the flour; let it cook, but do not let it brown; add the stock gradually, and when boiling add the chopped meat, chopped parsley, and lemon juice. Stir this over the fire until the meat is thoroughly hot; then bind with two yolks of eggs. Season to taste with salt, pepper and grated nutmeg. Keep stirring over the fire until the eggs are set; then spread the meat out on a dish, cover with a piece of buttered paper, and let it cool.

When cold, make it up into neat cork-shapes, spread out the caul, cut it into square pieces, and wrap each piece of meat neatly in the caul. Dip them in the beaten egg; roll them in the bread-crumbs; stand them aside for about ten minutes, and then fry them a golden colour in hot fat or clarified butter. Drain them on a cloth; dish them up on a folded napkin; garnish with a few sprigs of parsley, and serve, with cucumber sauce separately in a boat.

Épigrammes de Faisan à la Jardinière.

(Small Fillets of Pheasant with Vegetables.)

Ingredients.

One Pheasant.
Three ounces of Butter.
One gill of Allemande Sauce.
One Egg.
Pepper and Salt.
Breadcrumbs.
One gill of Demi-glace Sauce.
A Jardinière of Vegetables.

Remove the fillets from a pheasant; flatten them with a cutlet-bat, cut into neat heart-shapes, season with pepper and salt. Dissolve half an ounce of butter in a sauté-pan; put in the fillets and fry a little on both sides until firm. Place

them between two tin sheets, and press lightly until cold. Trim them neatly; dip them in nearly cold Allemande sauce; set them to cool; when cold, egg and breadcrumb them twice, and put them on a plate.

Fry the épigrammes in clarified butter or lard; put short bones in the small ends; dish them up in a circle on the forcemeat border; fill the centre of the border with a garnishing à la jardinière; pour some demi-glace sauce round the dish, and serve.

Farce de Faisan.

(Pheasant Forcemeat.)

Ingredients for the Forcemeat.

The rest of the Pheasant.
One gill of Espagnole Sauce.
One wineglass of Sherry.
Two ounces of Foie-gras.
Two ounces of Panada.
One Egg.
Two ounces of Sausage Meat.
Two ounces of Breadcrumbs.
Spice, Pepper and Salt.
A few Truffles.

Braise the carcass of a pheasant; remove the meat, of which you require half a pound; put it in a mortar freed from bone and skin, and pound well; add the Espagnole sauce, the sherry, foie-gras, panada, egg, sausage meat, and breadcrumbs.

Season with pepper, salt, and a little aromatic spice, and pass all through a very fine sieve.

Some chopped truffles may be introduced after the farce is passed through the sieve. Fill up a greased border mould with the farce, and cook in the usual way.

Demi-Glace Sauce.

This sauce is made from the gravy of roast veal, which is reduced to the desired consistency with a ladleful of Espagnole sauce and a small glass of sherry. Pass the sauce through a tammy-cloth and use as directed.

Garniture à la Jardinière.

This consists of carrots and turnips scooped out with a small vegetable scoop, cooked in salted water, seasoned with a pinch of sugar and butter, to which are added cooked green peas, French beans cut in short pieces, and sprigs of cooked cauliflower; sprouts, or other seasonable vegetables may be added. Warm up this jardinière; add a ladleful of Espagnole sauce, a small piece of butter, and seasoning.

P.S.—Veal or chicken can be prepared in the same manner as the pheasant.

Escalopes de Veau à la Russe.

(Veal Cutlets à la Russe.)

Ingredients.

About two and a half pounds of Knuckle of Veal.

Three ounces of Clarified Butter.

Four ounces of Pork.

Four ounces of Beef Marrow.

Two ounces of Anchovy Paste.

One Yolk of Egg.

One teaspoonful of powdered Savoury Herbs.

Half a pint of small Mushrooms.

One gill of Demi-glace Sauce.

Salt, Pepper and Breadcrumbs.

Trim the veal; cut it into eight even-sized scollops; beat them with a cutlet-bat, and shape neatly.

Put two ounces of butter in a sauté-pan; when hot put in the scollops, and fry over a quick fire a nice light brown colour. As the meat will afterwards be cooked again, the frying process should be done quickly, without actually cooking the scollops or cutlets. Place them between two boards; put a weight, not too heavy, on the top, and keep thus until cold. Strain the butter and keep for further use.

Cut the pork and marrow into small pieces; pound in a mortar; when fine add the anchovy paste, savoury herbs, yolk of an egg, and a small piece of butter about the size of a nutmeg. Pound thoroughly till smooth. Season with pepper and

salt ; rub through a fine sieve, and cover each side of each scallop thickly with this farce.

Put them on a buttered baking-sheet ; cover over with a few fried breadcrumbs sprinkled with oiled butter, and place in a hot oven for about ten minutes.

If preserved mushrooms are used, drain them well ; sauté them in a little butter, season with salt and pepper, add the demi-glace sauce, and cook for ten minutes.

Dish up the scallops in a circle on a hot round dish, and put the ragout of mushrooms in the centre.

Filets de Bœuf, piqué à la Brillat.

(Filets of Beef, larded à la Brillat.)

Ingredients.

- Middle cut of Fillet (about four pounds).
- One large Truffle.
- One glass of Sherry.
- One small Carrot.
- One small Turnip.
- One small Onion.
- Ten Peppercorns.
- One bunch of Savoury Herbs (Bouquet Garni)
- Larding Bacon.
- Four even-sized Tomatoes.
- Eight small Potatoes.
- Two ounces of Butter.
- One Spanish Onion.
- Two ounces Parmesan Cheese.

One ounce of Breadcrumbs.
Two Yolks of Eggs.
Eight rounds of Bread Croûtes.
One quart of Steak.
One gill of Brown Sauce.
Pepper and Salt.
Meat Glaze.

Take away all the skin, sinew, and fat from the fillet, trim it a little, and cut it into eight even-sized slices (fillets). Lard one side of each fillet with strips of bacon and strips of truffles.

Clean the carrot and turnip, cut them into slices, peel the onion and cut it into slices. Season the fillets with pepper and salt, and put them with the vegetables, herbs, peppercorns, and trimmings of bacon in a thickly buttered sauté-pan. Put it on the fire, and broil both sides of the fillets a little, then add the sherry and stock, cover with a lid or buttered paper, and braise them in the oven for about twenty minutes. Take out the fillets, put them on a dish and keep them hot. Remove the fat from the liquor, add the brown sauce, boil it gently for ten minutes, and strain.

Boil the Spanish onion in salted water. Peel the potatoes, cut the ends, scoop out the centre with a column cutter. Prepare a mixture with the Spanish onion finely chopped, the grated Parmesan cheese, the breadcrumbs, yolks of eggs, and one ounce of butter.

Fry the potatoes in hot fat or lard, drain and cool them, then fill them with the above stuffing. Cut the tomatoes in slices, broil slightly in butter.

Put a stuffed potato on the tomato, place them on a baking-sheet and bake for ten minutes.

Dish up the fillets on fancifully cut croûtes of fried bread. Brush over the surface of the fillets with dissolved meat glaze. Garnish round the dish with the stuffed potatoes and tomatoes, pour a little of the sauce round the dish, and serve the remainder in a sauce-boat.

Filets de Bœuf à la Garibaldi.

(Filletts of Beef à la Garibaldi.)

Ingredients.

Two and a half pounds of Fillet of Beef (middle cut).

About a quarter pound of Beef Marrow.

Three large Truffles.

Half a pound of Fat Bacon.

Two Eggs.

Two ounces of Butter.

Tomato or Piquante Sauce.

Salt, Pepper and Nutmeg.

Macaroni Croquettes for garnish.

Cut the fillet into slices about a quarter of an inch thick, beat them a little with a wet knife, and stamp or cut some rounds out of them about two inches in diameter. Cut as many thin round slices of marrow as you have fillets, blanch them and keep them till required.

Remove the skin and fat from the trimmings of

the fillet, cut up small and pound in a mortar till smooth, add suet and marrow (about half the quantity of the meat), pound together thoroughly, mix in the yolks of two eggs, season with pepper, salt, and a little nutmeg, and rub through a wire sieve. This is the beef farce.

Season the fillets, put a thin slice of blanched marrow and a slice of truffle on each, placing a thin layer of beef farce between each. Put a thin slice of bacon as near as possible the size of the fillets on the top of each fillet thus prepared; press slightly together. Cover over completely with a thin layer of farce. Chop the trimmings of truffle finely, dip the fillets in white of egg, sprinkle the surface with chopped truffle. Melt the butter in a sauté-pan; when hot put in the fillets and broil over a quick fire for a few minutes, then cover with a buttered paper and finish in a hot oven. When done take up, dress in a row on a small bed of mashed potatoes. Sauce over with well-reduced tomato or piquante sauce, garnish the sides with fried macaroni croquettes, and serve hot.

Macaroni Croquettes.

Ingredients.

Two ounces of well-cooked Macaroni.	
Two ounces of chopped Ham.	
Half an ounce of Flour	} Panada.
Half an ounce of Butter	
Half a gill of Stock	

One ounce of Parmesan.
One Egg.
Breadcrumbs.

Make the panada, stir in the macaroni and ham chopped, add the cheese and seasoning ; turn this on to a plate to cool. Make it up into croquettes, egg and crumb, and fry.

Filets de Bœuf à la Madeleine.

℥ (Filets of Beef à la Madeleine.)

Ingredients.

A Fillet of Beef.
Three ounces of clarified Butter.
Three ounces of Meat Glaze.
Four ounces of fresh Butter.
The juice of a Lemon.
One Shalot.
A sprig of Thyme.
A sprig of Tarragon.
A sprig of Chervil.
A sprig of Chive.
A few sprigs of Parsley.
Two dozen new Kidney Potatoes.
Salt, Pepper and a pinch of Cayenne.
Eight fried bread Croûtons the size of the Filets.

Choose a fillet of medium-sized thickness, cut the piece in eight even-sized slices of, say, a quarter of a pound each, beat them a little with a cutlet-bat, and trim them neatly. Prepare the same number of bread croûtons, about the size

of the fillets, fry them in clarified butter, and drain.

Warm up the meat glaze in a small earthenware pan, work it with a wooden spoon, add gradually two ounces of fresh butter, stir vigorously until it resembles a light creamy substance, adding in the meantime the lemon juice, one finely chopped shalot, also the tarragon, parsley, chervil and chive, all finely chopped. Season with pepper, salt, and a little cayenne.

Clean the potatoes, parboil them, drain them well, and fry them in butter a nice light yellow; season with salt, pepper, and a pinch of cayenne. When done sprinkle with a little finely chopped parsley. Put two ounces of butter in a *santé-pan*; when hot add the fillets, let them brown on one side, then turn them and brown the other side over a quick fire, season a little, dish up on the *croûtons*, place them on a round dish, put the potatoes in the centre or round the fillets in a row. Put a dessertspoonful of the butter prepared as above on each fillet, sprinkle a few drops of meat glaze in the centre of this, and serve quickly.

Filets de Bœuf à la Viennoise.

(Filletts of Beef à la Viennoise.)

Ingredients.

Two pounds of lean Beef.
One teaspoonful of chopped Parsley.
One teaspoonful of Savoury Herbs.
Three ounces of Butter.
One tablespoonful of Flour.
Three Onions.
Two Eggs.
One gill of Demi-glace Sauce.
Salt, Pepper, Cayenne and Nutmeg.

Remove the sinews from the meat, cut it into small pieces and chop it up very fine, or pass it twice through the mincing machine. Mix this with chopped parsley, savoury herbs, a little flour, one yolk of egg and one whole egg, season with salt, pepper, and a little grated nutmeg. Form some even-sized balls, flatten each with the palm of your hand to give them the shape of round fillets.

Peel and slice the onions, cut some of the slices from the centre of each onion rather thicker than the rest, divide the rings carefully, and reserve the largest for frying separately. Dissolve about an ounce of butter in a frying-pan, and fry the onions until of a golden colour. Put them in a small stewpan with sufficient brown sauce to keep moist, and allow to simmer gently for about twenty minutes.

Dredge the prepared fillets with a little flour, and fry in butter in a frying-pan. Dip the onion rings into flour, then into white of egg, and again into flour, place them in a frying-basket and fry a golden colour.

Dish up the fillets, put a spoonful of stewed onions on the centre of each. Ornament round the fillets with the fried onion rings. Sauce over the fillets with demi-glace sauce, sprinkle with a few drops of meat glaze, and serve.

Filets de Caneton Farci à la Légumière.

(Fillets of stuffed Duckling à la Légumière.)

Ingredients.

One Duckling.
Veal Force meat.
A little lean Ham and Bacon.
One Onion.
Bouquet Garni.
Pepper and Salt.
One gill of Stock.
Half a pint of Madeira Sauce.
One tablespoonful of Tomato Sauce.
Green Peas.
Turnip and Carrot.
Sippets of Bread.

Remove the backbone from a large-sized duckling, lay it out flat, and take out the other bones,

have ready some veal forcemeat (as below), spread the stuffing over every hollow place of the inside of the duck, lay a few strips of raw ham in between the forcemeat, tie or sew up the duckling with strings. Put a few slices of bacon at the bottom of a deep sauté-pan, with a small bouquet garni, and a few slices of onion; lay the duckling in the pan, season with pepper and salt, moisten with a little stock, and put it in a moderate oven for about an hour or more until tender, basting it from time to time; take it up and keep it warm. Take out the bacon and onion from the sauté-pan, add half a pint of Madeira sauce and a tablespoonful of tomato sauce, let all simmer for a few minutes, and pass through a tammy cloth. Cut the duckling into neat slices, dish it up in an oblong entrée dish, garnish the sides with alternate groups of cooked green peas, young carrots and turnips (scooped out) and a few sippets of bread, pour the sauce over it carefully, and serve.

Farce de Veau.

(Veal Forcemeat.)

Ingredients.

Half a pound of lean Veal.
 Quarter of a pound of Beef Suet.
 Two ounces of fat Bacon.
 Two Eggs.
 Salt and Spice.

Breadcrumbe.
Parsley.
A few Mushrooms.
Onion.

Slice the veal, free from skin and sinews, shred the suet, and cut the bacon in strips; pound all well in a mortar, pass this through a sieve, put it back in the mortar, season with salt and aromatic spice, add chopped parsley, mushrooms and onion (a teaspoonful of each), and a small handful of fresh breadcrumbs; work all well for a few minutes longer, and bind with the eggs well beaten. This, like all other forcemeats, should be first tried in boiling water, and if firm, light, and well flavoured, it is ready for use.

Filets de Mouton à la Tyrolienne.

(Fillets of Mutton à la Tyrolienne.)

Ingredients.

About one and a half pounds of the best end of
the Neck of Mutton.
Six small, even-sized Tomatoes.
Twelve Button Onions.
One tablespoonful of chopped Parsley.
One gill of Sweet Oil.
Half gill of Orleans Vinegar.
One minced Shalot.
One Bayleaf.
A clove of Garlie.
Salt.

Two ounces of Ham.
One gill of Demi-glaze Sauce.
One gill of Stock.
One ounce of Butter.
One Egg.
Breadcrumbs and Frying Fat.

Remove the meat from the bones of the neck of mutton, cut it into eight nice fillets, trim off some of the fat, and lay them in a marinade for twelve hours. The marinade in this case consists of the oil, vinegar, shalot, bayleaf, garlic, coarsely chopped parsley and salt. It is advisable to turn the fillets from time to time.

Cut the tomatoes in halves, and squeeze out a little of the pulp. Peel the button onions, fry them a golden colour in the butter; when this is done pour off the butter, add the stock, and let it come to the boil quickly. Skim well, and braise in the oven till done. By the time the onions are done, the stock should be reduced enough to glaze them with.

Put the butter left from the onions in a sauté-pan, place the tomatoes in it, season with pepper and salt, and fry gently for a few minutes.

Take out the fillets from the marinade, wipe dry with a cloth, egg and crumb them, and fry in hot fat to a golden brown. They must cook slowly, or they will be too brown by the time they are done. Arrange the fillets neatly in a row in the centre of an oblong dish.

Have ready the ham finely chopped and warmed in a little brown sauce just sufficient to moisten.

Put a dessertspoonful of the ham in each half of tomato, place a button onion on top of each. Pour the demi-glace sauce round the dish, and serve.

The demi-glace should be well reduced, and have a tablespoonful of the marinade mixed with it while it is reducing.

Filets de Veau à la Colbert.

(Fillets of Veal à la Colbert.)

Ingredients.

Two pounds of Fillet of Veal.
Three and a half ounces of Butter.
Two tablespoonfuls of Salad Oil.
Three Shalots.
One wineglass of Sherry.
One gill of Madeira Sauce.
Cayenne.
Lemon Juice.
Parsley.
Potatoes.
Croûte of Bread.

Cut the veal into eight slices, flatten, trim, and season with pepper and salt. Put two ounces of butter and two tablespoonfuls of sweet oil into a sauté-pan; when hot put in the fillets, and fry them over a quick fire on both sides; drain the fillets and put them on a plate. Pour off most of the fat in the sauté-pan, add three finely chopped shalots, fry a little, dilute with a small glass of sherry and rather more than a gill of Madeira sauce; boil for a few minutes, add a pinch of

cayenne, a few drops of lemon juice, and a teaspoonful of chopped parsley; stir well, and work in an ounce and a half of fresh butter. Put the fillets into this sauce and mix them well with it, but do not let it boil again. Dish the fillets in a circle, place a heart-shaped slice of fried bread between each fillet. Fill the centre with small round potatoes (*Pommes de terre à la Parisienne*, page 107), sprinkle with a little chopped parsley, pour the sauce over the fillets, and serve.

Friandines de Gibier à la Périgord.

(Patties of Game à la Périgord.)

Ingredients.

Six ounces of Salpicon (or Mince) of cooked
Game or Tongue.
Mushrooms and Truffles.
A quarter of a pound of Puff Paste.
One Egg.
Breadcrumbs.
One ounce of chopped Ham or Truffles.
Fried Parsley.
Clarified Butter to fry in.

Roll the pastry out very thin and stamp out some rounds with a fluted pastry cutter. Put a little heap of the mince on the centre of half of each round, wet the edges with a brush, and cover over with the other half; press gently, keeping the mince in the middle of each round. Dip

these carefully in well-beaten egg, and crumb them in a mixture of breadcrumbs and chopped ham or truffles. Fry them in clarified butter, drain them, dish them up in a pyramid, and garnish with fried parsley. Hand Périgord sauce.

Galantine de Bœuf.

Ingredients.

One pound of Beef.
Half a pound of Bacon.
One gill of Stock.
Six ounces of Breadcrumbs.
Pepper and Salt.
Two whole Eggs.

Cut the beef and bacon very small, put it into a basin with the breadcrumbs and seasoning. Beat the eggs and stock together, and pour them to the other ingredients, and mix well. Form into a short roll with the hands, tie in a pudding cloth, boil for two hours and a half, press between two dishes until cold, and then glaze it on the top.

Poulet à la Navar.

Ingredients.

One Chicken trussed for roasting.
One pint of White Chaudfroid Sauce.
Sole of Rice (oval shaped).

Mixture for filling Breast.

Half a pound of cold cooked Chicken.
Half a pint of Cream.
One gill of Aspic Jelly.
Half terrain Foie-Gras.
Half a teaspoonful of Anchovy Essence.
One Truffle (chopped).
Salt, Pepper, Cayenne.

For Decoration.

Half a pint of Aspic Jelly.
Truffle.
Chopped Pistachio Nut.

Boil the chicken, taking care not to break the legs. Allow it to get cold, then remove the fillets and breast-bone, leaving an empty space. Pass the fillets and half a pound of cooked chicken twice through a mincing machine. Pound them in a mortar with a quarter of a pint of cream, the anchovy essence, foie-gras and seasoning. Rub through a wire sieve. Whisk the remaining quarter of a pint of cream with quarter of a pint of aspic-jelly and stir them lightly to the other ingredients, add the chopped truffle and fill the chicken with this mixture. Shape as smartly as possible and coat with Chaudfroid sauce. Decorate with truffle and pour over a thin layer of aspic jelly. Rest the chicken on the socle of rice and put outlet frills on to the legs. Whisk the remainder of the aspic jelly, and when it is white and just going to set, pile it roughly around the chicken. Sprinkle with chopped pistachio-nut and decorate with truffle.

Paupiettes de Veau à la Jardinière:

(Slices of Veal Stuffed à la Jardinière)

Ingredients for the Paupiettes.

Two pounds of Veal.

Bacon.

One Onion.

Half ounce of Butter.

Pepper and Salt.

One pint of White Stock.

Parsley and Spice.

Half pint of Allemande or Velouté Sauce.

Cauliflower.

Carrot.

Turnip.

Green Peas and French Beans.

Cut six or more thin slices from the cushion part of veal, flatten them well and spread veal forcemeat on one side of each. Roll the slices so as to give each the shape of a cork. Tie round each of these a thin slice of fat bacon, put them in a buttered sauté-pan, season with pepper and salt and a little aromatic spice ; add a sliced onion, a small bunch of parsley, and a pint of white stock. Allow this to boil up quickly over the fire, cover with a buttered paper, and cook in the oven for about half an hour. Baste occasionally. When cooked, drain the paupiettes, remove the string and bacon fat, and trim them a little.

Have ready a mixture of cooked buds of cauli-

flower, carrot and turnip, scooped out à la jardinière, also some green peas and French beans. Toss them lightly in a little butter over the fire. Have ready a mixture consisting of the rest of the forcemeat and three ounces of mashed potatoes, baked in a border mould for fifteen minutes; turn on to a dish, dish the paupiettes in the form of a pyramid on same, sauee over with the sauee well reduced. Surround with heaps of jardinière on each side, sprinkle the top with a few drops of dissolved meat glaze, and serve.

Veal Forcemeat for Paupiettes.

Ingredients for the Forcemeat.

Half a pound of cooked Veal.
Quarter pound of White Bread.
One ounce and a half of Butter.
One Egg and one Yolk of Egg.
Parsley and Onion.
Nutmeg.

Chop half a pound of cooked veal very finely. Soak a quarter of a pound of white bread in tepid water. Press the bread well, put it in a basin with the chopped veal, add one and a half ounces of butter, one yolk and one whole egg, a teaspoonful of chopped parsley, and a small onion finely chopped, previously boiled.

Mix well, season with pepper, salt, and a little grated nutmeg, and use as directed.

Petites Bouchées de Faisan à la Moderne.

Small Pheasant Tit-Bits or Tartlets à la Moderne.)

Ingredients.

One pound of mashed Potatoes.
Two ounces of Butter.
One gill of Cream.
Two Yolks of Eggs.
One Truffle.
Six Mushrooms.
Three ounces of cold Pheasant.
One gill of Velouté Sauce.
One gill of Béchamel Sauce.
Salt, Pepper and grated Nutmeg.

Remove skin and sinews from the meat of the pheasant, cut it into small slices or mince coarsely, put it into a small stewpan, with the mushrooms and the truffle finely chopped, and sufficient velouté sauce to moisten, add a small piece of butter, and stir over the fire until hot. This forms the salpicon.

Rub some cooked potatoes through a fine sieve, mix them with a piece of butter and a little cream. Season with salt, pepper, and nutmeg; let this purée get thoroughly hot, and then add the yolk of an egg. Work it well until it forms a light paste.

Butter some small moulds, line them with the purée. Place about a dessertspoonful of the salpicon in the centre of each mould, cover with the potato purée, smooth the top with the blade of a knife, and bake in a moderate oven until of a golden brown colour. Warm up the Béchamel sauce, add the remaining velouté sauce and yolk of egg, stir well over the fire. When hot finish with a little cream, and add the remaining butter bit by bit.

Turn out the little moulds into an entrée dish, pour this sauce round them, and serve hot.

P.S.—Instead of pheasant, any other kind of meat, chicken, duck, geese, etc., may be used up in this manner.

Petites Bouchées à la Suédoise.

(Small Puff Paste Patties.)

Ingredients.

One Heart Sweetbread.
 Three Crayfish or Prawns.
 Bacon.
 One gill of Velouté or Béchamel Sauce.
 One ounce of grated Parmesan Cheese.
 Breadcrumbs.
 One ounce of Butter.
 Lobster Spawn or Coral.
 One pound of Puff Paste.

Roll out the paste to about an eighth of an inch thick, stamp out ten or twelve rounds, and

line small patty-pans with them ; trim the edges, and fill the pans with dried peas to keep the paste down while it is cooking (raw rice does just as well). Bake these patties a bright yellow in a hot oven ; when cooked, and a little cool, take out the peas or rice, but leave the pastry in the pans. Prepare a ragoût of the sweetbread, crayfish tails and bacon previously cooked, and cut into dice, equal quantities of each. Place these in a stewpan, and warm them up with the velouté or Béchamel sauce. Mix well and fill up the patty-pans with this ragoût, sprinkle on the top of each a little mixture of grated Parmesan cheese and breadcrumbs, and on the top of each patty put a little pat of lobster butter. Put the patties in a very hot oven just to brown them, take them out of the pans, dish them up on a folded napkin, garnish with parsley, and serve.

Petits Darioles de Volaille en Chaudfroid.

(Little Moulds of Minced Chicken with Chaudfroid Sauce).

Ingredients.

One large Fowl.
Two ounces of Butter
Foie-gras.

A tablespoonful of Cream.
One Yolk of Egg.
Salt and Spice.
One ounce of Ham.
Truffles.
Half pint of Chaudfroid Sauce.
Slices of Bread.
Half pint of Aspic Jelly.

Remove the fillets of a large fowl, taking off the skin and sinews; boil them in a sauté-pan with a little fresh butter, let them get cold, and cut them up finely. Pound the rest of the meat in a mortar, with about one-third its quantity of foie-gras, add a little cream and the yolk of one egg. Season with some aromatic spice, and pound until the whole is fine enough to pass through a fine sieve. Butter well six to eight dariole moulds, line them with this farce, place a spoonful of chicken and ham salpicon mixed with minced truffles in the centre; fill up and cover with the remainder of the farce, and place them in a sauté-pan two-thirds filled with boiling water. Cover this with a buttered paper, and finish them in the oven. They will take from fifteen to twenty minutes to cook. When done, turn out on a baking-sheet, and set them on the ice to cool. Mask them with a thin white chaudfroid sauce. Cut out some fancy shapes of bread of convenient size to hold the darioles. Mask them with a coating of butter, and dress them on a round dish; place one a little larger in the centre of the dish, and put the others round. Ornament the darioles with thin strips

and points of black truffles, and finish with a coating of aspic jelly. Dish them on the shapes of bread. Keep cool until required.

Petites Timbales de Pigeon à la Suprême.

(Small Timbales of Pigeon à la Suprême).

Ingredients.

Two Bordeaux Pigeons.
Two ounces of Beef Suet.
Two ounces of Bacon.
Two ounces of Butter.
Mushrooms.
Two ounces of Panada.
One tablespoonful of Allemande or Velouté Sauce.
Pepper, Salt and Spice.
Two Eggs and one Yolk of Egg.
A few Truffles.
A little Ham and Tongue.
Half a pint of Supreme Sauce.
Quarter of a pound of Puff Paste.

Remove the meat from the pigeons; pound it in a mortar with the suet and the bacon cut into strips; rub it through a wire sieve; return it to the mortar; add the butter, three chopped mushrooms, the panada, and a tablespoonful of Allemande or velouté sauce; season well with pepper, salt, and aromatic spice; work it thoroughly, and add two whole eggs gradually

and one yolk of an egg. Butter twelve small timbale moulds; line them rather thickly with the above farce; place a dessertspoonful of salpicon of pigeon, ham, tongue, truffles, and mushrooms in the centre of each; fill them up and cover them with the forcemeat. Place them in a sauté-pan, pour in some boiling water to steam them, cover with a buttered paper, bring it to the boil over the fire, and steam in a hot oven for about twenty minutes. When done, turn them out; dish them in a circle; place a small mushroom head and a piece of a truffle on each; pour some supreme sauce over and round them; garnish with a few fleurons of puff paste and fancy shapes of sliced ox-tongue.

Petits Soufflés à la Henri IV.

(Little Souffles of Chicken.)

Ingredients.

Three ounces of cooked Chicken Meat.
 One ounce and a half of Butter.
 One ounce and a half of Flour.
 One gill and a half of good White Stock.
 Three Whites and two Yolks of Eggs.
 A small Truffle.
 A teaspoonful of Lemon Juice.
 Eight large preserved Mushrooms.
 A little cooked Ham or Tongue.
 Breadcrumbs.
 Salt, Pepper and Cayenne.

Melt the butter in a small stewpan; add the flour and stir until cooked, but do not let it get brown; add the stock and let it boil; add the yolks of eggs, and stir over the fire until the mixture is thoroughly blended. Chop the chicken meat (freed from gristle and skin) very fine; stir it into the mixture, with one ounce of lean ham; now add the lemon juice, salt, pepper, and cayenne; beat up the whites of eggs to a stiff froth and mix with the above. Fill up some soufflée cases, place a mushroom on top of each, ornament with a little truffle, sprinkle over with a few breadcrumbs, bake in a moderately heated oven for about ten minutes, and serve quickly.

Poulet à la Princesse.

(Boiled Chicken with Princess Sauce.)

Ingredients.

One Chicken, Carrots, Onions, and Herbs.

Six ounces of Butter.

Four ounces of Flour.

Three-quarters of a pint of the Liquor the Chicken
is boiled in.

Pepper, Salt, and Nutmeg.

Three Yolks of Eggs.

A quarter of a pint of Double Cream.

Asparagus Points.

Take a nice white chicken, truss it for boiling, and put it into a stewpan or a casserole, breast

downwards, in enough water to cover it; add some salt, carrots, onions, and a bunch of herbs. Let the fowl cook slowly for about half an hour. Then make a sauce with four ounces of butter, four ounces of flour, and three-quarters of a pint of the liquor the fowl was boiled in, add pepper and nutmeg, and let this cook fifteen minutes. Beat up the yolks of three eggs; add these with the cream to the sauce, strain it through a hair sieve, stir in two ounces of butter, and work it till it is quite smooth. Take up the chicken, drain it well, place it on a croûte of fried bread, pour the sauce round it, and garnish the side with the heads of green asparagus. Serve the rest of the sauce in a tureen.

Rissolettes à la Solférino.

(Rissoles of Foie-Gras in Pancake Batter.)

Ingredients.

Half a pint of Pancake Batter.

One ounce of Butter.

Four ounces of Foie-gras (potted with Truffles).

Four Mushrooms (preserved).

Two ounces of cooked Sweetbread.

One gill of Velouté or Béchamel Sauce.

One Egg.

Seasoning.

Breadcrumbs.

Frying Fat.

About two ounces of Chicken Force meat.

Fry some very thin pancakes in the butter. Stamp some rounds out of them about two inches in diameter.

Prepare a salpicon as follows:—Cut the foie-gras, mushrooms, and sweetbread into very small dice. Put this in a sauté-pan with the sauce. When thoroughly hot add the yolk of an egg; season with salt, pepper, and a pinch of grated nutmeg. Put it on a plate and let it cool.

When cold, shape it into little balls; place these in the centre of the rounds of pancake. Put a little raw chicken forcemeat round the edge of each, and fold over the same as rissoles. Brush them over with egg, dip them in breadcrumbs, and fry them a golden colour. Dish them up on a folded napkin, and serve hot.

Ris de Veau en Kari.

(Curried Sweetbread.)

Ingredients.

Two Heart Sweetbreads.

Half a pint of good White Stock.

Take two good fresh heart sweetbreads, steep them in cold water for two hours. Put them in

a stewpan with one quart of cold water; let them boil for ten minutes, then take them out; remove the piece of pipe and gristle from each and press them till cold between two plates. Now fold each one in a buttered paper and braise them in half a pint of good white stock for half an hour; take them out of the stock, and when cold cut them into slices with a sharp knife; dish them up and pour the curry sauce over them.

Sauce for the Ris de Veau en Kari.

Ingredients.

One pint of White Stock.
One gill of Cream.
Two ounces of Butter.
One tablespoonful of Curry Powder
One teaspoonful of Chutney.
One teaspoonful of Lemon Juice.
A saltspoonful of castor Sugar.
Salt.
One small Onion.
One small clove of Garlic.

Fry the onion and garlic in one ounce of butter; then add the curry powder, chutney, sugar, salt, and stock. Let this cook for ten minutes; stir in the lemon juice and cream, and last of all the butter; after the butter is in, the sauce must not

boil. Pass the sauce through a tammy, and pour over the sweetbreads.

Salade de Perdreau (or any other bird) à la Carpentras.

(Salad of Partridge.)

Ingredients.

One cold roast Partridge.
Two Lettuces.
Half a head of Celery.
Mayonnaise Dressing.
One hard-boiled Egg.
One Truffle.
Two tablespoonfuls of Vinaigrette (a sauce made of
Oil, Vinegar, Pepper and Herbs).
Eight stoned French Olives.
One tablespoonful of Capers.
One Gherkin.
Pepper and Salt.

Cut the partridge into neat joints; remove the skin and most of the bones; put the meat in a dish, season with pepper and salt, and pour the vinaigrette over it; keep it in a cool place for about an hour or more.

Wash the lettuce and celery; remove the green leaves, and shred the white portion. Season a little. Dress the lettuce, celery, and partridge in alternate layers in the shape of a dome or pyramid on a salad-bowl; mask with stiff mayonnaise. Decorate the surface with fanciful slices and strips

of gherkin and truffle. Surround with a garnish of quartered hard-boiled eggs, French olives, and capers, and serve.

Timbale Froide à la Toulouse.

(Moulds of Cold Chicken Purée.)

Ingredients.

Half a pound of cooked Chicken or Veal.
Two ounces of cooked lean Ham.
Half a pint of Whipped Cream.
One Anchovy.
One gill and a half of Aspic.
One Truffle.
One Gherkin.
Red Chilli.
Aspic Cream.
Pepper, Salt, and Cayenne.

Free the meat from skin and gristle, and pound in a mortar with one gill of cream and the anchovy till smooth. Rub the whole through a fine sieve. Put the mixture into a basin; mix in the rest of the whipped cream; season with pepper, salt, and a pinch of cayenne.

Decorate a timbale mould (previously masked with aspic) tastefully with stars of truffle and fancifully cut slices of chilli and gherkin. Coat the inside completely with a layer of aspic cream (using two tablespoonfuls of cream to one of aspic).

Whip the aspic jelly to a froth; mix with the chicken purée, adding any trimmings of truffle finely chopped. Finish with a layer of aspic jelly or cream, and put on the ice to set.

Tournedos de Bœuf à la Moscovienne.

(Thin Fillets of Beef à la Moscovienne.)

Ingredients.

Three pounds of Fillet of Beef.
Larding Bacon.
Raw Ham.
Truffles.
Bacon.
Onion and Carrot.
Herbs, Pepper and Salt.
One gill of White Wine.
One gill of Brown Stock.
Half a pint of Espagnole Sauce.
A dessertspoonful of Horse-radish.
Button Mushrooms.
Small Onions.
A little castor Sugar.
One ounce of Butter.
Half a pint of Stock.
Breadcrumbs and Nutmeg.

Choose a nice piece of the tender fillet of beef; remove all the sinews and fat; cut into even-sized oblong slices; flatten a little with the cutlet-bat, and lard them with small strips

of larding bacon, raw ham, and truffles, in alternate rows. Place these tournedos in a flat stewpan; cover them with a few slices of fat bacon and half a sliced onion, a sliced carrot, and a small bunch of savoury herbs; season with pepper and salt; moisten with the white wine and beef stock. Cover, and cook briskly over the fire from fifteen to twenty minutes. Drain the tournedos, remove the bacon, add the Espagnole sauce and horse-radish to the stock. Let all reduce well, and strain into a small stewpan. Remove all fat, and finish the sauce with a pinch of castor sugar and an ounce of fresh butter worked in bit by bit; keep the sauce warm. Glaze and dish up the tournedos; garnish with alternate groups of button mushrooms, previously warmed in well-reduced stock, and medium-sized stuffed onions. Pour the sauce over the garnish (not over the meat), and serve.

Stuffed Onions for Tournedos à la Moscovienne.

Peel eight to ten medium-sized onions; parboil them in salted water with a small piece of butter. Drain on a cloth and cool. Carefully scoop out the centre part of each onion, and chop very fine with about half its quantity of mushrooms. Put the chopped onion and mushrooms in a stewpan with a handful of breadcrumbs. Season with

pepper, salt, and a little grated nutmeg; moisten with a little Espagnole sauce; mix well, and stuff the centre of the onions with this sauce. Place them in a buttered sauté-pan; sprinkle the top with fresh breadcrumbs; put a small piece of butter on each one, and bake in a moderate oven a golden colour. Time to bake, about half an hour.

Tournedos de Bœuf à la Napoléon.

(Little Fillets of Bœuf à la Napoléon.)

Ingredients.

Two to three pounds of Fillet of Beef.
 Two ounces of Butter.
 Four ounces of Calf's Liver.
 One ounce of Foie-gras.
 Two ounces of cooked Tongue.
 One ounce of fat Bacon.
 One Shalot (finely chopped).
 One Egg.
 One ounce of Meat Glaze.
 Two ounces of Panada.
 Salt and Pepper.
 Stoned Olives.
 Bordelaise Sauce.
 Marrow Fat.

Trim the piece of fillet and cut it into very small fillets. Grill or broil them in a little

butter for about six minutes—they must not be cooked through—press them between two boards and cool.

Cut the liver into slices, and mince the bacon coarsely. Melt a little butter; add the shalots, and fry a golden colour; then add the bacon and liver, and toss over the fire for about five minutes; season to taste, and put it on a plate and let it cool. When cold pound it in a mortar with the tongue and foie-gras; add the panada and egg; mix well, season to taste, and rub through a fine sieve. Spread one side of each fillet thickly with this farce and brush over with egg. Stuff as many stoned olives as there are fillets with the same farce.

Cook the fillets for a few minutes in the oven; then brush over with meat glaze. Put the olives in a buttered sauté-pan in the oven, and cook them for six minutes. Blanch the marrow (cut into very small rounds); drain and warm it up in the sauce Bordelaise.

Dish up the fillets on a potato border; put them back in the oven to heat them thoroughly. Put a stuffed olive and a round of marrow on each fillet; sauce over and round with well-reduced Bordelaise sauce, and serve.

SAUCES.

Sauce Allemande.

(German Sauce.)

Ingredients.

One ounce and a half of Butter.
One ounce of Flour.
Half a pint of Chicken Stock.
Pepper, Salt and Nutmeg.
Two Yolks of Eggs.
A tablespoonful of Cream.
A tablespoonful of Lemon Juice.

Dissolve an ounce of butter in a stewpan, add the flour, stir a few minutes without allowing it to brown. Add the chicken stock, and stir until it boils. Season with pepper, salt, and grated nutmeg. Let it simmer for half an hour. Skim, and finish with a liaison of two yolks of eggs, a tablespoonful of cream, and half an ounce of fresh butter. Stir over the fire until the eggs begin to

set, but do not let it boil. Add a teaspoonful of lemon juice, and pass through a fine strainer or tammy cloth.

Sauce au Liqueur.

(Sweet Sauce with Liqueur.)

Ingredients.

One ounce of fresh Butter.
Half an ounce of Flour.
One gill of Milk.
One ounce of Sugar.
One whole Egg.
Half a teaspoonful of Vanilla Essence.
Half an ounce of finely chopped Pistachios.
Half an ounce of finely chopped Lemon Peel.
One tablespoonful of Red Curaçoa.

Melt the butter in a small stewpan, stir in the flour, and blend over the fire for a few seconds; moisten slowly with the milk, add the sugar and stir well over the fire, beat up the egg and add also. Strain the sauce into another saucepan, let it get hot but not boiling, stir in the lemon peel, pistachios and curaçoa, and serve as directed.

Sauce Crème de Concombres

(Cucumber Cream Sauce.)

Ingredients.

One small Cucumber.
Half a pint of White Stock.
One gill of Milk.
One ounce and a half of Butter.
One ounce of Flour.
A small Onion.
Half a Carrot.
A piece of Bayleaf.
A few sprigs of Parsley.
Twelve Peppercorns.
Half a gill of Whipped Cream.
Salt.
Grated Nutmeg.

Peel the cucumber very thinly, cut it up into pieces and put in a stewpan; cover it with water, add salt, and let it boil till tender. Then strain off the water and rub it through a fine sieve. Return it to the stewpan, moisten with half a pint of stock, and let it simmer to reduce.

Next prepare a Béchamel, *i.e.* melt the butter in a stewpan, peel and slice the onion and carrot, add this, and the bayleaf, peppercorns and parsley. Let this fry for four minutes, stir in the flour, and let it cook for a few seconds without allowing it to colour. Have the milk boiling and stir in gently. Add more milk or hot stock if too thick. Simmer for fifteen minutes, skim, and pass through a tammy cloth or very fine strainer.

Mix about half or more of this to the cucumber purée, season to taste with salt, pepper and nutmeg. Just before required for table stir in the whipped cream.

The sauce must be well whisked, and must on no account be allowed to boil again, or else it may go oily. The smallest suspicion of spinach greening added will give it an appropriate tint.

Sauce Concombre.

(Cucumber Sauce.)

Ingredients.

One Cucumber.
One gill of White Sauce.
A handful of Spinach.
Half a gill of Cream.
Seasoning.

Peel the uncooked cucumber and pound it in a mortar with a handful of uncooked spinach, and pass them through a hair sieve. Stir this purée into the white sauce and thin it with the cream.

Sauce Écrevisses.

(Shrimp Sauce.)

Ingredients.

One pint of picked Shrimps.
Half a pint of Fish Stock or Milk.
One gill of Cream.
Two ounces and a half of Butter.
One ounce of Flour.
Bayleaf.
Parsley.
One teaspoonful of Anchovy Sauce.
A few drops of Lemon Juice.

Cook one ounce and a half of butter and flour together, stir in the fish stock or milk; let it boil for ten minutes, then add the anchovy sauce and salt.

Rinse the shrimps in a little cold water, then pound them in a mortar with the other ounce of butter, stir them into the sauce, add the cream and lemon juice, cook well, pass through a tammy. re-heat, and serve.

Sauce Madère.

(Madeira Sauce.)

Ingredients.

One gill of good Stock.
Half a gill of Espagnole Sauce.

One glass of Madeira.
One ounce of Glaze.

Boil all these ingredients well together, then add the wine, and boil till reduced about half.

Sauce Matelote.

(Sauce with Wine and Vegetables.)

Ingredients.

Half a pint of Espagnole Sauce.
One ounce of Butter.
Half a gill of Burgundy.
Fish Stock.
Half an Onion.
Half a Carrot.
Half a gill of Mushroom Liquor.

Peel the onion and carrot and mince them very finely, fry them in a little butter to a nice colour, drain off the butter and moisten with the wine and mushroom liquor, let this reduce well, then add the fish stock or liquor left in the pan in which the fish to be served with this sauce is cooked. Boil it up again and add the Espagnole sauce. Let this simmer for ten minutes, then strain it through a fine strainer or cloth; add a small piece of butter, and season if necessary with

a few drops of lemon juice, salt and pepper, and keep hot.

P.S.—If you have no Espagnole sauce handy, use as a substitute half an ounce of flour, half an ounce of butter, well kneaded and diluted with half a pint of stock; boil well, and use as directed.

Sauce Normande.

(For Sole à la Normande.)

Ingredients.

Two ounces of Butter.

One ounce of Flour.

One pint of White Stock.

Two Yolks of Eggs.

Lemon Juice.

Chop the bones of the soles and cook in stock or water to make the stock for sauce. The oysters, mussels, and mushrooms should be cooked in this stock and strained out.

Dissolve an ounce of butter in a stewpan; add an ounce of flour, stir long enough to cook the flour, moisten with about a pint of white stock and liquor of the soles. Allow this to boil for ten minutes, skim well, and finish with a liaison of two yolks of eggs. Stir in bit by bit one ounce of butter and a few drops of lemon juice. Pass through a fine strainer or tammy-cloth and use as directed above.

Sauce Mousseline (Douce).

(Sweet Mousseline Sauce.)

Ingredients.

Three Yolks of Eggs.
Two Whites of Eggs.
Half a gill of Cream.
One ounce and a half of castor Sugar.
Half a wineglassful of Maraschino.

Put all the above ingredients into a small stewpan, beat them with a whisk, stand the pan in a bain-marie, or a larger vessel, three parts full of boiling water. Stir until it becomes creamy, but do not allow it to boil. Serve with hot sweet puddings, etc.

Périgord Sauce.

(Rich Brown Sauce with Truffles and Wine.)

Ingredients.

One gill of Brown Sauce.
One gill of Tomato Sauce.
Three large Truffles.
One glass of Sherry.
A teaspoonful of Anchovy Essence.
One ounce of Butter.

Chop up the truffles and put them into a small stewpan with the sherry, cover it and reduce it

to one half; add the brown and the tomato sauces, boil a few minutes, stir in the butter and anchovy essence, let it boil up well, skim it, and it is ready for use.

Suédoise Sauce.

(White Sauce with Horse-Radish.)

Ingredients.

Half a pint of stiff Mayonnaise.

Two tablespoonfuls of finely grated Horse-radish.

Two tablespoonfuls of freshly peeled Cucumber chopped fine.

One finely chopped Eschalot.

One teaspoonful of chopped Capers.

One ounce of chopped Lax.

Quarter of a pint of stiffly whipped Cream.

Mix the above ingredients together and set on the ice till wanted. This sauce is extremely good with hot or cold boiled fish.

Sauce Velouté.

(Rich White Sauce.)

Ingredients.

Two ounces of Butter.

Two ounces of Flour.

One pint of good White Stock made from Chicken,
Veal and Rabbit.
One small Onion.
One small Carrot.
Salt, and a pinch of Mignonette Pepper.

Cook the flour and butter well together without letting them brown, stir in the stock gradually, add the sliced vegetables, the pepper and salt; stir it well, and let it cook well but slowly for half an hour, skimming it occasionally. Strain the sauce through a tammy-cloth, and set it aside until it is required for use. Then add cream, or other sauces as required. Velouté sauce is also the foundation of all the best hot white sauces, and it must be well boiled to make it "velvety."

Watercress Sauce.

Ingredients.

Quarter of a pound of Breadcrumbs.
Quarter of a pint of Cream.
A bunch of Watercress.
A few drops of Tarragon Vinegar.

Soak the breadcrumbs in the cream for a quarter of an hour; well wash and pick over the watercress, using the leaves only, not the thick stem stalks; pound them in the mortar with the cream and breadcrumbs, add a few drops of tarragon vinegar, pass through a sieve, and serve.

DRESSED VEGETABLES AND SALADS.

Aubergines Farcies.

(Stuffed Egg Plant.)

Ingredients.

Two medium-sized Egg Plants.
Two ounces of Butter.
Six Mushrooms.
Two chopped Shalots.
One ounce of lean Bacon.
Two ounces of Breadcrumbs.
One ounce of Suet.
One teaspoonful of chopped Parsley.
One ounce of grated Parmesan Checso.
One Egg.
Salt and Pepper.
One gill of Demi-glace Sauce.

Cut the egg plants lengthwise in half, scoop out a portion of the inside to make room for the stuffing.

Chop the bacon, mushrooms and suet finely.

Put the butter and bacon in a stewpan ; when hot add the shalots and fry a little. Mix the suet, parsley, breadcrumbs (previously soaked in a little milk) and Parmesan cheese in a basin. Season them with pepper and salt, add the butter and shalots, the yolk of an egg, or, if necessary, the whole egg, mix well, then put this stuffing in the aubergines.

Arrange them in a buttered sauté-pan, sprinkle them over with a mixture of breadcrumbs and grated cheese ; bake them in a moderate oven for about an hour, dish them up, and serve with Demi-glacee sauce.

Concombre Farcie.

(Stuffed Cucumber.)

Take a cucumber and cut it in pieces about two inches long. Take out the centre with a cutter and fill it up with sausage-meat. Braise the cucumber slowly for about twenty minutes.

Dish the pieces up on croûtons of fried bread brushed over with glaze. Have some round pieces of ham and truffle and put on as lids, and pour brown sauce (white, if liked) round. This makes a pretty dish if served with tomato au gratin.

Petits Pois au Jambon à la Française.

(Peas Dressed with Ham.)

Ingredients.

Three pints of Green Peas.
A sprig of Green Onion.
One of Green Mint and Parsley.
One ounce of castor Sugar.
Salt, and one pint of Water.
Half a pound of lean Ham.
One ounce of Butter.
Half an ounce of Flour.
Fleurons (small half-moons of Puff Pastry).

Put the peas into a pint of cold water with the onion, mint, parsley, sugar, and a little salt; cover them, and let them cook gently for from twenty to thirty minutes over a slow fire; then take out the herbs, pour off a little of the liquor, and boil down the rest. Fry the chopped ham in an ounce of butter and sprinkle in the flour; add this to the peas. Toss them all well together over the fire, dish up, and garnish with fleurons. Serve very hot.

Pommes de Terre à la Duchesse.

(Mashed Potatoes Egged and Baked.)

Ingredients.

Two pounds of Potatoes.
Three Yolks of Eggs.
Two ounces of clarified Butter.
A tablespoonful of Cream.
Pepper, Salt and Nutmeg.

For this dish we require nice mealy potatoes. Wash, peel, and boil about two pounds of potatoes, drain off the water and dry them in the oven, then rub them quickly through a wire sieve. While they are warm mix them with the yolks of eggs, butter, and cream, season with pepper, salt and grated nutmeg. When well mixed, lay this on a floured board and divide into twelve pieces of equal size; shape each piece into a square, mark with a knife, put them on a buttered baking-sheet, egg over the surface, bake in a quick oven, dish up, and serve.

Pommes de Terre Farcies aux fines Herbes.

(Savoury Potatoes Stuffed.)

Ingredients.

Twelve round new Potatoes.
Breadcrumbs.
Thyme.
Chives, Shalot and Parsley.
Yolk of one Egg.
A tablespoonful of Cream.
Two ounces of Butter.
Pepper and Salt.

Rasp twelve medium-sized round potatoes, cut off a small piece of the top of one side of them, so that they can stand steadily, scoop out the centre, but be careful not to break them. Next prepare a stuffing with the breadcrumbs and herbs, season with pepper and salt, moisten with the cream and yolk of egg. Fill the potatoes with this stuffing, place them in a buttered sauté-pan side by side, brush them with oiled butter, and bake them in a moderate oven for twenty minutes.

Pommes de Terre Nouvelles à la Hollandaise.

(New Potatoes.)

Ingredients.

Two dozen new Potatoes.

Two ounces of Butter.

One tablespoonful of Béchamel Sauce.

One Yolk of Egg.

Lemon Juice.

White Pepper, Salt and Nutmeg.

Wash, scrape, and boil the potatoes, taking them as near as possible of the same size and shape. When cooked, drain them and dry them, and put them in a vegetable dish. While the potatoes are cooking, melt the butter in a stew-pan, add the Béchamel sauce, mix well and stir in one yolk of egg and the juice of half a lemon, season with a little pepper, salt, and grated nutmeg; stir it over the fire till cooked, but be careful not to let it boil, or the egg will curdle. Pour this sauce over the potatoes and serve very hot.

Pommes de Terre à la Parisienne.

(Little Balls of Potatoes Fried.)

Peel the potatoes, scoop them with a vegetable-eutter into round balls, blanch them carefully in

salted water, and drain them. Melt two ounces of clarified butter in a sauté-pan; when this is hot put in the potatoes, and toss them over the fire for a few minutes, then bake them in the oven for ten minutes.

Salade à la Dumas.

Cut into coarse shreds or thin slices one small cucumber (previously pickled), one small cooked beetroot, three cooked potatoes, and four fresh tomatoes. Set these on one side, and prepare a dressing as follows:

Rub one hard-boiled yolk of egg through a sieve into a salad bowl; add a tablespoonful of Tartare sauce, one small teaspoonful of salt, and a pinch of cayenne pepper. Mix well, and work in gradually two tablespoonsful of salad oil, one of French wine vinegar, and a dessertspoonful of anchovy essence. Add the prepared vegetables, and mix carefully.

Dish up in a clean salad bowl in a raised form. Place the heart of a nice French lettuce in the centre; ornament with chopped hard-boiled eggs, chopped chervil and parsley, and a few French capers.

Salade à la Grimod.

(Lettuce and Bean Salad.)

Ingredients.

Two French Lettuces.

Cooked French Beans.

Beetroot.

Hard-boiled Eggs.

Chopped Chervil.

Pepper, Salt, Oil, and Chilli Vinegar.

A slice of toasted Bread.

Wash, drain, and tear into small pieces two French lettuces. Toast a slice of bread about one-third of an inch thick, dip it in salad oil and put it in a salad bowl. Put alternate layers of lettuce and French beans on this toast. Garnish with cooked beetroot, hard-boiled eggs and chopped chervil; season with pepper, salt, oil, and Chilli vinegar just before it is required for table; do not let it stand after the dressing is poured over it.

SAVOURIES AND HORS D'ŒUVRES.

Betterave à l'Orientale.

(Dressed Beetroot.)

Ingredients.

One small Beetroot.
One hard-boiled Egg.
Twelve fillets of Anchovy.
One dessertspoonful of Capers.
One dessertspoonful of Gherkins.
Two Chives.
One dessertspoonful of Anchovy Paste.
A little Vinegar (Chilli).
Brown Bread for Croûtes.

Cut the beetroot and brown bread into slices about one-eighth of an inch thick, stamp out some small rounds with a fancy cutter about one inch in diameter; put a layer of anchovy fillets on each. Prepare the following mixture:—One dessertspoonful of capers, one of gherkin, two of chives,

all chopped finely and mixed with a teaspoonful of anchovy paste and a few drops of Chilli vinegar. Spread this mixture over the rounds carefully. Cut the eggs in thin slices, put one slice on each round, mix a little cayenne with salt and sprinkle over the surface. Dish up, and garnish with parsley.

Bonnes Bouches de Sardines.

(Savoury Sardines.)

Ingredients.

Two ounces and a half of Sardine Paste (half an ounce of Butter, two ounces of Sardines).

A handful of small Cress.

One dessertspoonful of Sweet Oil.

One teaspoonful of Vinegar.

Three ounces of Butter.

Brown Bread.

Salt, Pepper and Cayenne.

Two hard-boiled Eggs.

Watercress for Garnish.

Cut some thin slices of brown bread; put two ounces of sardine paste in a mortar, and pound with the yolks of two hard-boiled eggs and one ounce and a half of butter; rub this through a fine sieve and spread it over the slices of bread. Wash the cress and cut it up small, season it with oil, vinegar, salt and pepper, and sprinkle it over the layer of paste. Place another slice of bread on

the top and press together. Spread the top of each with butter, and sprinkle over thickly with finely chopped whites of hard-boiled eggs. Cut them into fanciful shapes or strips about an inch wide. Mix some sardine paste with a little cream or butter, and ornament the surface through a forcing bag, according to taste.

Dish them up neatly on a folded napkin or dish paper, and garnish with some picked watercress.

Canapis à la Turbigo.

(Rolls stuffed with Prawns.)

Ingredients.

Four small Rolls (farthing rolls).

Ten Prawns or six Crayfish tails.

One small head of Celery.

A few mixed Pickles.

A little Aspie Jelly.

Hard-boiled whites of Eggs.

Two small Truffles.

A spoonful of Tomato Juice.

Capers and Parsley.

Rémoulade Sauce.

Cut the prawns, celery, pickles and truffles into small dice.

Mix with a little rémoulade sauce, which is a stiff mayonnaise sauce mixed with finely chopped parsley, fennel, tarragon leaves, and shalot, and

prepared mustard; add to this just sufficient tomato purée to colour it.

Cut the rolls in half, scoop out the crumbs, fill with the mixture, cover the surface with a thin round piece of aspic jelly.

Garnish with strips of hard-boiled whites of eggs, capers, truffles, and parsley. Serve on small dishes.

Caviar aux Écrevisses.

(Caviare and Prawns.)

Ingredients.

Two ounces of Russian Caviare.

Half a Shalot (finely chopped).

Half a Lemon.

A pinch of Cayenne.

Four stoned Olives.

Sixteen small Prawns.

Two large Gherkins.

Parsley.

Bread for Croûtes.

Clarified Butter for frying.

Cut some slices of stale bread a quarter of an inch thick, stamp out with a plain cutter eight rounds about an inch and a half in diameter, fry these in butter a bright golden colour, drain on paper or a cloth, and put them to cool.

Put the caviare in a basin, add a few drops of

lemon juice and the chopped shalot. Season with cayenne, and stir gently with a wooden spoon or fork. Cut eight thin slices of lemon, place one on each of the bread croûtes, put about a teaspoonful of caviare on each of them, place half a stoned olive in the centre, and arrange two picked prawns on each of the croûtes, put a tiny sprig of parsley in the centre of each olive. Dish up on a round glass dish (in a circle), shred the gherkins and put in the centre, ornament with a few prawns' heads, and serve.

Caviar à la Diable.

(Devilled Caviare.)

Ingredients.

Three ounces of Caviare.

One ounce of sweet Almonds (blanched and peeled).

One Lemon.

Bread for Croûtes.

Cayenne or Nepaul Pepper.

Half an ounce of Butter.

Cut the bread into slices about half inch thick, stamp out some rounds three-quarters of an inch in diameter, scoop out the centre, and fry in clarified butter or lard till a golden colour.

Shred the almonds, put them on a baking-sheet

and bake them to a fawny colour. Mix the caviare with the juice of the lemon (using a wooden fork or spoon), add the almonds and a pinch of cayenne. Mix the butter with a little red pepper to give it a bright colour, spread it on a plate, and put it on the ice.

Fill the croûtes with the prepared caviare, stamp out some little stars, and place one on each croûte. When required for table, put in a hot oven for six minutes to get hot through. Dish up, garnish with slices of lemon and parsley, and serve.

Croûtes d'Écrevisses à la Ravigotte.

(Croûtes of Prawns.)

Ingredients.

Bread for Croûtes.
Twelve Crayfish tails or Prawns.
Half a gill of Tartare Sauce.
Some Tarragon Leaves.
Chervil.
A few blanched Spinach Leaves.
Butter for frying.
Cayenne Pepper and Lobster Coral.

Cut some pieces of bread, round or square, half an inch thick and an inch and a half wide;

hollow out the centre a little ; fry them in clarified butter ; drain on a cloth. Chop up the crayfish tails or some prawns, season with a little Tartare sauce. Put a little mustard and cress at the bottom of each croûte ; dress some of the prawn or crayfish paste in the form of a pyramid on the top. Pound a few chervil, tarragon, and spinach leaves, previously blanched, pass through a fine sieve, and mix with some Tartare sauce ; dish up, garnish with cress, sprinkle with lobster coral and cayenne, and serve.

Croûtes d'Écrevisses à la Cardinal.

(Croûtes of Prawns.)

Ingredients.

Six or eight round Dinner Rolls.
Eighteen large Prawns.
One large Gherkin.
Three Anchovies.
Hard-boiled white of Egg.
One gill of Tartare Sauce.
Mustard and Cress.
A little Aspie Jelly.
One ounce of Butter.
Lobster Spawn or Coral.
Parsley.

Cut the rolls in halves, take out the bread and allow the crusts to dry. Mince up finely the

prawns picked, the gherkin, six fillets of anchovies, and the white of an egg; put these in a basin and stir in the Tartare sauce. Put a little mustard and cress in the bottom of each roll and fill it up with the prawn mixture. Place a round of aspic on the top of each roll, and fasten the head of a prawn on the centre of each round of aspic with a little lobster butter, and ornament the edges of the aspic with it also. Dish up on small round dishes, garnish with parsley, and serve.

Croûtes d'Homard à la Diable.

(Croûtes of Devilled Lobster.)

Ingredients.

One Lobster.
Two ounces of Butter.
One tablespoonful of White Wine Vinegar.
Six drops of Tarragon Vinegar.
Two ounces of white Breadcrumbs.
Half a Lemon.
Grated Nutmeg.
Cayenne and Mustard.
White Cream Sauce.
Croûtons.

Remove the meat from the shell and head of a lobster, and pound it to a paste with two ounces of butter, one tablespoonful of white wine vinegar, six drops of tarragon, two ounces of white breadcrumbs,

and the grated rind and juice of half a lemon. To each eight ounces of lobster use one saltspoonful of nutmeg, the same of cayenne, and one teaspoonful of mustard.

Have ready some small croûtons, and put a teaspoonful of the mixture on each. Cover with white cream sauce flavoured with cayenne and lemon juice.

Croûtons à l'Espagnole.

[(Spanish Olives on Croûtes.)]

Ingredients.

Eighteen slices of Bread.
Two ounces of Butter.
Eighteen Olives.
One gill of Tartare Sauce.
Five Anchovies.
Two hard-boiled Eggs.
Lobster Coral.
Parsley.

Cut eighteen round slices of bread about an inch and a half in diameter and one-eighth of an inch thick, fry in butter, and drain. Stone as many large Spanish olives with a sharp tube cutter; fill with some stiff Tartare sauce; place one in the centre of each croûton, curl an anchovy fillet round it; garnish with finely

chopped hard-boiled egg, lobster coral, and sprigs of parsley. Dish up on small hors-d'œuvres dishes, and serve.

Diablotines à la Gruyère.

(Cheese Savoury Devilled.)

Ingredients.

Half a pound of ordinary Pastry.

One gill of Milk.

One ounce of Butter.

Half an ounce of Cornflour.

Three ounces of grated Gruyère.

Two Eggs.

Salt and Cayenne.

Anchovy Paste.

Line a dozen small dariole moulds with very thin ordinary paste; melt the butter in a stew-pan, add half an ounce of cornflour, then the milk; let it boil up, remove from the fire, add the cheese, and mix with two beaten eggs, season with a little salt, and highly with cayenne; half fill the moulds with this preparation; put a small quantity of bloater or anchovy paste in the centre of each, cover with the remaining mixture, sprinkle the surface with grated cheese, bake in a moderate oven a light brown, turn out, and serve quickly on a folded napkin.

Éclaires d'Anchois.

(Anchovy Éclaires.)

Ingredients.

Twelve Anchovies.

Quarter of a pound of Puff Paste.

One Yolk of Egg.

Two ounces of grated Parmesan.

Cayenne.

Parsley.

Scrape, wipe, and bone one dozen Gorgona anchovies, roll out some short paste or remnants of puff paste rather thin, enclose each anchovy neatly in the paste; place them on a baking-sheet, brush them over with the beaten yolk of egg, mark slightly with a knife, sprinkle some grated Parmesan cheese and a pinch of cayenne over each; bake them in a quick oven for ten minutes. Dish them up on a folded napkin, garnish with parsley, and serve quickly.

Foie de Volaille à la Diable.

(Devilled Chickens' Livers.)

Ingredients.

Chickens' Livers.

Bacon.

Pepper.
Cayenne.
Salt.
Croûtes.
Parsley.
One Shalot.

Wash and drain the livers, sprinkle them over with a little pepper, salt, and cayenne and a dust of very finely chopped parsley and shalot. Cut some bacon into very thin strips and roll one liver in each strip of bacon. Place each roll on a fried croûte, and cook in the oven for five minutes. Serve very hot.

Fleurettes de Foie-gras.

(Mayonnaise of Foie-gras.)

Ingredients.

One medium-sized tin or terrine of Foie-gras Pâte.
One Truffle.
One gill of Mayonnaise Sauce.
Half a gill of Béchamel Sauce.
Half a pint of stiff Aspic Jelly.
A few sprigs of Tarragon and Chervil.
Two sheets of French leaf Gelatine.

Have ready six to eight small flat oval moulds (any pattern). Trim the foie-gras, cut it into slices, and stamp out as many ovals as there are moulds, similar in shape, but somewhat smaller. Melt the aspic and coat the moulds thinly with it;

decorate them with strips of truffle and tarragon and chervil leaves. Stir the mayonnaise sauce to the remainder of aspic while it is still liquid. Coat the moulds with this, and put the remainder in a mortar with the trimmings of foie-gras and pound till smooth; season to taste, and dissolve the two leaves of gelatine in the Béchamel sauce, and add this to the pounded foie-gras.

Pass it through a fine sieve. Coat each of the oval pieces of foie-gras with this mixture, and set it in the moulds, fill up with the purée, smooth over with a knife, and place the moulds on to the ice to set.

When ready for serving, immerse the moulds in tepid water, wipe with a cloth, turn out and dish up, garnish to taste, and serve.

Mousses de Foie-gras à la Reine.

(Creams of Foie-gras.)

Ingredients.

A terrine of Foie-gras.

One ounce of Butter.

Carrot.

Onion.

Thyme.

Bacon.

A glass of Sherry.

One pint of Aspic Jelly.

Truffles.

Four tablespoonfuls of Glaze.

Half a gill of Cream.

Cooked Asparagus points.

One gill of Mayonnaise Sauce.

Procure a terrine of foie-gras, size No. 9 or No. 10. Take out the liver and farce, cut it into slices, place in a buttered sauté-pan with small slices of carrot, onion, a sprig of thyme, and bacon. Cook over a brisk fire for a few minutes, season with spice, moisten with a glass of sherry, and allow to get cold. Mask eight to ten small dariole moulds with aspic jelly, ornament each with fancifully cut slices of truffles. (You can take this out of the foie-gras.)

Put the foie-gras and liquor into a mortar, pound well, and pass through a sieve. Put this in a basin, stir in four tablespoonfuls of dissolved meat glaze and two tablespoonfuls of aspic jelly, stand the basin on some crushed ice, and work the mixture with a whisk until it commences to thicken; add by degrees a little more aspic jelly or very strong veal stock; last of all work in about half a gill of whipped cream. Fill up the moulds and stand them on the ice. Dress the mousses in a circle, placing each on a round of aspic jelly. Fill the centre with cooked asparagus points well seasoned with mayonnaise and aspic jelly. Garnish with triangular shapes of aspic jelly and parsley, and serve.

Olives à la Madras.

(Spanish Olives with Chutney.)

Ingredients.

Eight Spanish Olives.
Eight Anchovy Fillets.
Two hard-boiled Eggs.
Half a teaspoonful of Chutney.
One dessertspoonful of Anchovy Sauce or Paste.
One ounce of Butter.
Cayenne and Salt.
Eight fried Croûtes.

Stone the olives. Pound the butter, anchovy paste, yolks of eggs, chutney, and seasoning in a mortar. Then rub them through a sieve. Place a little of the mixture on each croûte, put a stoned olive on each, fill with the rest of the mixture through a forcing-bag. Decorate with coral and chopped white of egg. Curl an anchovy fillet round the base of each olive, dish up on little glass dishes, garnish with parsley and serve.

Pailles au Parmesan à la Yarmouth.

(Cheese Straws.)

Ingredients.

Half a pound of short Paste.
One ounce of grated Parmesan.

Cayenne.

Ground Mace.

One Kippered Herring.

Roll the paste out rather thickly, sprinkle it with grated Parmesan cheese, cayenne pepper, and a very little ground mace; fold together both ends towards the centre, roll out again, and sprinkle as before; fold again, and roll out rather thinly this time. Cut it into fingers about four inches long and a quarter of an inch wide. Cut some strips of kippered herring fillets exactly the same size as the paste, place one of each together and twist them to give them the appearance of a screw; close the ends with your thumb and forefinger, and bake them for a few minutes in a quick oven. These should be dished up in transverse rows, and be served as hot as possible.

Petites Cassolettes à l'Épicurienne.

(Little Cases of Lax and Tongue.)

Ingredients.

Two ounces of preserved Lax.

Two ounces of cooked Ox-tongue.

Six French Olives.

One ounce and a half of fresh Butter.

Two French Gherkins.

One teaspoonful of chopped Parsley.
Half a teaspoonful of chopped Tarragon and Chervil.
Half a tablespoonful of Wine Vinegar.
One tablespoonful of Sweet Oil.
Quarter of a stick of Celery.
About half a pound of Cassolette Paste.

Prepare the cassolette paste as given below, roll it out very thin, line ten or twelve little round fluted moulds. Place a round buttered paper in each, fill up with rice, and bake for fifteen minutes in a moderately heated oven. Take out the rice and papers, replace them on a baking-sheet in the oven so that they may become quite crisp, then put them on a sieve to cool.

Cut the lax, tongue and gherkins in little strips. Season lightly with oil, vinegar, and chopped herbs. Fill the little cases carefully with this; stone the olives and place one in the centre of each. Cream the butter, put it in a forcing-bag or paper cornet with a fancy piping tube, and ornament the surface and edge to taste. Keep in a cool place until required for table, then dish up on little round glass saucers, and garnish with tiny bunches of shredded celery and sprigs of parsley.

Cassolette Paste.

Ingredients.

Quarter of a pound of Flour.
One ounce and a half of Butter.

Half an Egg.
A little Water.
One teaspoonful of Lemon Juice.
A pinch of Salt.

Put the flour in a basin, add the salt, and rub in the butter until quite smooth. Then moisten with the egg, the lemon juice, and a very little water. Mix the whole thoroughly, and work into a smooth but stiff paste. Use as directed.

Croûtes à la Josephine.

Ingredients.

One small Lobster.
Two tablespoonfuls of White Sauce.
One tablespoonful of Cream.
One tablespoonful of Tomato Sauce.
One tablespoonful of Aspic Jelly.
Two sheets of Gelatine.
A few drops of Lemon Juice.
Salt, Pepper, Cayenne.
One and a half ounces of Coral Butter.
Strips of Pimento.
Croûtes of Bread, cut crescent shape.

Chop the lobster flesh finely, and mix it with the white sauce, cream and tomato sauce. Season with lemon-juice, salt, pepper and cayenne. Dissolve the gelatine in the aspic jelly and mix with the other ingredients. Spread the mixture evenly on a wet dish and allow it to set. Then cut it

out into crescent shapes and place each on a croûte of bread. Decorate with strips of pimento and pipe coral butter around the edge.

Petites Condoles à l'Anchois.

(Little Moulds of Anchovies.)

Ingredients.

Quarter of a pound of Flour.

Two ounces of Butter.

One tablespoonful of Anchovy Essence.

Three Eggs.

A few drops of Cochineal.

Cayenne Pepper.

Half an ounce of Cornflour.

Half a gill of Cream.

Half a gill of Milk.

Three Gorgona Anchovies (filleted).

Breadcrumbs.

Rub the flour and an ounce and a half of butter until quite fine, add a dessertspoonful of anchovy essence, a few drops of cochineal, a pinch of cayenne, and an egg well beaten, and work into a stiff paste. Add a little water if necessary. Roll out the paste very thinly, and line some buttered boat-shaped moulds with it. Trim the edges, prick them with a fork, and fill the moulds three parts full with a mixture prepared as follows:—

Put the cornflour in a stewpan, add the milk,

and stir it over the fire until it boils; then add two yolks of eggs. Let it cool a little. Whip one white of egg to a stiff froth, and whip the cream. Mix a teaspoonful of anchovy essence, a pinch of cayenne, and the anchovy fillets finely chopped with the cornflour, etc.; stir the cream and white of egg in lightly, and fill the moulds as directed. Sprinkle over with a few fresh bread-crumbs and bake in a moderately heated oven for about fifteen minutes. Serve on a hot dish with a folded napkin or dish paper.

Petites Condoles au Parmesan.

(Little Moulds of Parmesan.)

Ingredients.

Three tablespoonfuls of Béchamel Sauce.
Half a gill of Aspic Jelly.
Half a gill of Cream.
One ounce of grated Parmesan Cheese.
Two ounces of grated Gruyère Cheese.
A pinch of Cayenne and Salt.
Some Short Paste or Puff Paste trimmings.
About an ounce of fresh Butter.

Line twelve very small oval or boat moulds with the paste, fill them with rice, and bake them in a moderately heated oven a nice

golden colour. Take out the rice, and put the cases on a sieve to cool. Warm up the Béchamel sauce and aspic jelly in a stewpan, add a pinch of salt and cayenne pepper, let the sauce reduce a little, and mix with the two kinds of grated cheese. Stir well, and when nearly cold add the cream (previously whipped). Stir it gently on the ice until nearly set, and then fill up the cases. Sprinkle the top of each case with a little grated Parmesan cheese. Cream the butter, put it in a forcing-bag with a rose or leaf pipe, and ornament the condoles to taste. Keep them on the ice until required. Dish up on a folded napkin, and serve after the sweets.

Petites Croûtes de Caviar.

(Caviare on Croûtes.)

Ingredients.

Bread for Croûtes.

Three ounces of Russian Caviare.

Half a Lemon.

Quarter of a teaspoonful of Shalots.

A pinch of Cayenne.

Clarified Butter for frying.

Parsley for garnishing.

Cut out eight round pieces of bread about an inch in diameter and half an inch thick; scoop

out the centre sufficiently hollow to receive a dessertspoonful of caviare.

Mix the caviare carefully with a teaspoonful of chopped shalots, a squeeze of lemon, and a pinch of cayenne; fry the croûtes in hot butter a nice light colour, drain well on a cloth; when cold, fill up with the prepared caviare. Dish up. Garnish with sprigs of parsley, and serve.

Be careful never to touch caviare with a knife or any metal spoon, as it injures the flavour.

Petites Pains de Crevettes.

(Little Moulds of Shrimps.)

Ingredients.

Half a pint of picked Shrimps.

One gill of Cream.

One gill of Brown Stock.

Two Eggs.

One tablespoonful of Chutney.

Three Spanish Olives.

Two French Gherkins.

Cayenne and Salt.

One ounce of Breadcrumbs.

Put the shrimps, chutney, gherkins, and olives (stoned) in a mortar, and pound them until very fine, then add the stock. Beat up the cream until it is stiff. Put the shrimps, etc., through a fine

sieve, and mix them with the cream, season with a pinch of cayenne and salt.

Have ready six or eight very small timbale- or dariole-shaped moulds, butter these well, and sprinkle them with breadcrumbs (panurette is best to use for this purpose). Put the moulds in a sauté-pan three parts filled with boiling water, cover with buttered paper, and steam for about twenty minutes, then turn them out and serve with watercress sauce.

Petits Paniers à la Jardinière.

(Little Baskets of Savoury Vegetables.)

Ingredients.

Quarter of a pound of Short Paste.
Half a pint of Macédoine of Vegetables.
Oil and Vinegar.
Half a Lemon.
One tablespoonful of Aspic Jelly.
One small Truffle.
Pepper and Salt.

Line eight small patty pans with the paste, shape some twisted slips of paste, bake them, and fasten each end crossways, with some yolk of egg and flour mixed, to the sides of the patty pans. Fill up the interior of the patty pans with raw rice, bake in a quick oven for about ten minutes,

turn out the rice, and set them to cool. Have ready some cooked macédoine of vegetables, drain well on a cloth, season with a little oil, vinegar, pepper and salt, moisten with a tablespoonful of aspic; fill the baked crusts with the mixture. Mask the surface of each with aspic; ornament with fancy shapes of lemon rind or truffles, garnish with sprigs of fresh parsley. Dish up, and serve.

The remnants of truffle can be mixed with the macédoine.

Petites Pâtés Chauds de Crevettes.

(Prawn Patties, Hot.)

Ingredients.

One gill of Hollandaise Sauce.

Half an ounce of Butter.

One dozen Prawns.

Spawn.

Quarter of a pound of Short Crust.

Line some dariole moulds with the crust, fill them with rice and bake. Shell the prawns, cut the tails in neat pieces. Pound the butter with the shells and a little spawn (if possible), and rub through a hair sieve. Heat the Hollandaise sauce,

stir in the butter and the prawns. Fill the cases, and serve on a folded napkin.

Petites Tranches de Caviar à la Rémoulade.

(Little Slices of Caviare.)

Ingredients.

Two ounces of Russian Caviare.
Brown Bread and Butter.
Lemon Juice.
Shalots.
Cayenne.
Mayonnaise Sauce.
Béchéamel Sauce.
One hard-boiled Yolk of Egg.
Parsley.
Fennel.
Tarragon.
Tomato Purée.
Made Mustard.

Cut twelve slices of thin brown bread and butter, stamp them out with a heart-shaped cutter about one and a half inches long. Mix a few drops of lemon juice with the caviare, using a wooden spoon (one of the flat ones is the best), add a teaspoonful of chopped shalot and a little cayenne. Mix a teaspoonful of mayonnaise and one of cold Béchéamel sauce together, stir in the yolk of hard-boiled egg previously rubbed through a sieve, and half a teaspoonful

each of chopped parsley, fennel, tarragon, and shalot, also the same quantity of mustard and thick tomato purée; work all this thoroughly well together. Spread the caviare on the pieces of bread and butter, and with a paper cornet ornament these slices with this mixture. Dish up on small round dishes, and place in the cool until wanted.

Ravioli à la Napolitaine.

(Nouilles Paste filled with Force meat.)

Ingredients for the Faree.

Two ounces of cooked Chicken.
Half an ounce of cooked Ham.
Half an ounce of grated Parmesan Cheese.
One Yolk of Egg.
Pepper, Salt and Nutmeg.
A dessertspoonful of Cream.
One tablespoonful of cooked Spinach.
Tomato Sauce.
Parsley.

Ingredients for the Nouilles Paste.

Quarter of a pound of sifted Flour.
One Egg.
A little Water.
A teaspoonful of Salt.

Pound these ingredients (except the tomato sauce) in a mortar; then pass them through a wire sieve; season with pepper, salt, nutmeg, and chopped parsley. Make the paste in this way: Make a hole in the middle of the flour and break

the egg into it; melt a teaspoonful of salt in a little water; add this to the egg, and work them all well together until a smooth ball is formed; fold this paste in a cloth and let it stand for an hour. If it is too stiff, add a few drops of water; it should be a stiff paste. Now roll the paste out very thin, and cut it into broad strips about an inch wide; put some of the foremeat on these in small heaps; wet all round the edges; lay a second strip of paste over and press well together between the little heaps; stamp them out with a small round cutter; boil them gently in salted water for about ten minutes. Drain them on a cloth, put them on a deep dish, sprinkle Parmesan cheese over them, and sauce them over with tomato sauce. Nouilles paste, seasoned with cheese, grated nutmeg, and pepper and salt, cut into thin small strips boiled in salted water, and finished in white sauce, can be served as a separate dish, leaving out the ravioli farce altogether.

Tartines à la Lucullus.

(Pastry Sandwiches of Anchovy Paste.)

Ingredients.

Half a pound of Puff Paste.

Two ounces of grated Parmesan.

One tablespoonful of Anchovy Paste.

Anchovy Sauce.

Two Yolks of Eggs hard boiled.

One ounce of Bloater Paste.
One ounce of Butter.
One tablespoonful of Velouté Sauce.
Olives.
A little Lax.
Cayenne.
Gherkins.

Take half a pound of puff paste; give it three consecutive turns; sprinkle the paste each turn with finely grated Parmesan cheese. Roll it out in two long slips about three inches wide and a quarter of an inch thick.

Mix the anchovy paste with sufficient anchovy sauce to form a smooth paste. Spread this evenly over one side of the paste, and cover with the other strip. Cut it into squares about two and a half inches across; place them on a baking-sheet sprinkled with water; prick the surface of them with a fork, and bake in a moderately heated oven to a nice light brown. When baked, put aside to cool.

In the meantime pound the following in a mortar:—Two hard-boiled yolks of eggs, one ounce of fresh butter, one ounce of bloater paste, a tablespoonful of Velouté or Béchamel sauce, and three stoned Spanish olives. Pass all through a fine sieve. Put into a small basin, and season with a little cayenne. Put this purée in a paper cornet; cut the point, and, using it as a forcer, form an ornamental border on the top of each tartine. Place half a stoned Spanish olive in the centre of each; curl a strip of preserved lax round

each olive ; strew a few shreds of pickled French gherkins round the olives ; dish up, and serve as hors d'œuvre.

Tranches Viennoises à la Tomate.

(Slices of Bread spread with Chicken or Veal Paste and
Tomatoes.)

Ingredients.

Brown Bread.
One ounce and a half of Butter.
Two ounces of white Meat, Chicken or Rabbit.
Two hard-boiled Eggs.
One tablespoonful of Béchamel Sauce.
Salt and Pepper.
Tarragon and Chervil, a few spoonfuls of each.
Quarter of a pound of cooked Ox-tongue or Ham.
One large Tomato.
Oil, Vinegar and chopped Parsley.

Cut some small square slices of brown bread about one and a half inches square. Stamp out to a neat shape with a cutter. Pound the following ingredients in a mortar :—Two ounces of cooked white meat, two yolks of eggs, one ounce of butter, finely chopped tarragon, chervil, and parsley ; moisten with a tablespoonful of Béchamel sauce. Season to taste, and pass through a sieve. Butter the pieces of bread slightly ; spread each over with a thin layer of paste ; cut some fancy slices of ham or tongue a trifle smaller than the

bread. Place one on each slice of bread. Have ready a tomato cut up rather small; season with oil, vinegar, parsley, salt, and pepper; put a small heap on the centre of each slice; put a tarragon leaf crossways on the top.

Work up the remainder of paste, put it in a paper cornet, and ornament the sides of each slice with same, and dish up.

The hard-boiled whites of eggs can be chopped finely and used for garnishing the dish if desired.

SWEETS.

Bombe de Pêche en Surprise.

Ingredients.

For Decoration.

Sweet Jelly.

Shredded Almonds and Pistachios.

For Cream.

Half a pint of Peach Purée.

Half a pint of Whipped Cream.

Two ounces of Castor Sugar.

One gill of Peach Syrup.

One ounce of Gelatine (light weight).

One teaspoonful of Lemon Juice.

A few drops of Cochineal.

One teaspoonful of Kirsch.

For Centre.

One gill of Sweet Jelly.

Half a gill of Red Currant Jelly.

Half an ounce of Shredded Almonds.

Two ounces of Red and White Currants.

Half a teaspoonful of Kirsch.

Decorate a mould with the jelly, almonds and pistachios. Dissolve the gelatine in the peach syrup and strain it into the peach purée. Stir

in the cream, sugar, lemon juice and kirsch as lightly as possible, and colour the mixture a very pale pink with the cochineal. Pour this into the mould and allow it to set. Melt the red-currant jelly in the sweet jelly, and add the almonds, currants and kirsch. Remove the centre from the cream with a plain round cutter, and fill this space with the jellies, currants, etc. When all is set, unmould the sweet and serve.

Bordure de Poires à la Reine

(Border of Pears.)

Ingredients.

Two pounds of small Stewing Pears.

One pound of loaf Sugar.

One piece of whole Cinnamon.

A piece of Genoese Cake or three Sponge Cakes.

Two whole Eggs and one Yolk.

Two ounces of castor Sugar.

Rind of half a Lemon.

A few drops of Cochineal.

A gill and a half of Milk.

Peel and core the pears; put them in a stew-pan with one quart of water, the loaf sugar, cinnamon, and cochineal; let this boil up, skim it, and allow it to simmer until the pears are tender. This will take about half an hour. Take out the fruit, reduce the syrup to the proper

consistency, put the pears in the syrup again, and keep warm.

Butter a border-mould with clarified butter; line the bottom with a piece of buttered paper. Beat up the eggs in a basin; add the castor sugar, milk, lemon rind (finely chopped), and a few drops of cochineal to give the custard a pink colour.

Cut the cake in slices, place it in the mould, fill it up with the custard, stand the mould in a baking tin half filled with boiling water, cover with buttered paper, and bake in the oven for forty minutes. Turn it out on to a hot dish; remove the paper; arrange the pears in a row on the border; strain the syrup, pour it over the pears, and serve.

Bordure de Marrons à la Chantilly.

(Border of Chestnuts with Cream.)

Ingredients.

One pound and a half of Chestnuts.

About one pint of Milk.

A quarter of an ounce of French leaf Gelatine.

Two inches of Vanilla Pod.

Half a pint of Cream.

One ounce of Chocolate.
One gill of sweet Jelly.
One teaspoonful of Liqueur.
Half an ounce of castor Sugar.

Wipe the chestnuts; scald them in boiling water and remove the skin. Cook them till tender in milk, with the vanilla pod. When done take out the vanilla, and rub enough of the chestnuts through a wire sieve to make six ounces of purée. To this add the gelatine dissolved, the sugar, half the cream, and the liqueur.

Melt the chocolate with the jelly; strain it and let it cool a little. Mask the inside of a border-mould with jelly, and then with this mixture, and put on the ice to set. When this is set, fill the mould up with the half-set chestnut mixture, and keep it cool to set well.

Whip the rest of the cream stiff, and sweeten it. Dip the mould in tepid water, wipe it with a cloth, and turn it out on a dish. Dress the whipped cream in the centre in a pyramid. Ice the whole chestnuts with chocolate icing (quarter of a pound of icing sugar, one ounce and a half of grated chocolate, and a quarter of a gill of water), and dish them on the border. Decorate with cream through a forcer, and serve.

Casserole de Pommes au Riz.

(A Mould of Apples and Rice.)

Ingredients.

Four ounces of Rice.
One pound and a half of cooking Apples
(Wellingtons or Newtons).
A pint and a half of Milk.
Two ounces of Cake-crums.
One ounce of Butter.
Three ounces of castor Sugar.
Half a teaspoonful of Salt.
One ounce of chopped Almonds.
One ounce of Candied Orange Peel.
One Yolk and one whole Egg.
One ounce and a half of Glacé Cherries.

Peel and core the apples; put them in a sauté-pan with two ounces of sugar. Put the lid on, and place in a hot oven until tender; then add the cake-crums to the apples. Wash the rice in cold water; drain well, and put it into a stewpan with the milk (which must be hot); cook slowly until the rice is almost done. Remove it from the stove and add the orange peel finely chopped, the cherries cut into small dice, the almonds chopped and pounded, the butter, the remaining ounce of sugar, and the salt. Add the eggs, and cook well together for a few minutes.

Have ready a round timbale mould; butter it well, sprinkle it with flour, and line the bottom and sides thickly with the prepared rice. Place the apples in the centre (leaving out one for

garnish), and cover with rice until full. Cover with a buttered paper, stand it in a deep stewpan half filled with boiling water, and steam it for an hour. Turn out on a hot dish, place the apple put aside on the top, ornament with a few cherries, and serve with Sauce au Liqueur.

Charlotte à la St. José.

(Pineapple Charlotte.)

Ingredients.

Fifteen to twenty Sponge Finger Biscuits.
Half a pint of Cream.
Half a gill of Milk.
Quarter of a pound of preserved Pineapple.
Half an ounce of Gelatine.
One ounce of castor Sugar.
About a gill of Wine Jelly.

Mask the bottom of a plain mould with jelly; ornament it with fancifully cut slices of pineapple, with half a glacé cherry in the centre. When nearly set pour the rest of the jelly on this, and let it set on the ice; line the sides of the mould with finger biscuits neatly trimmed.

Soak the gelatine in the milk. Let it dissolve over the fire; whip up the cream; mix it with the remainder of pineapple cut into small dice; add the sugar and a tablespoonful of pineapple syrup; strain the gelatine and milk into the

cream; mix well, and when cool enough pour it carefully into the mould. Keep in a cool place until required. Turn out and serve.

Chocolat Bavaoise à la Casino.

Ingredients.

For Decoration.

Sweet Jelly.

A few Pistachio Nuts.

A few Almonds, blanched, split, and baked a pale fawn colour.

For Pink Lining.

One gill of Sweet Jelly.

Two sheets of Gelatine.

Three tablespoonfuls of Cream.

One teaspoonful of Rum.

A few drops of Carmine.

For the Bavaoise.

Four ounces of Chocolate.

Three gills of Milk.

Two ounces of Castor Sugar.

One Lemon Rind (grated).

Pinch of Cinnamon.

Three Yolks of Eggs.

Half a pint of Whipped Cream.

Three quarters of an ounce of Gelatine.

One tablespoonful of Rum.

Half a teaspoonful of Vanilla Essence.

Coat a wet mould with sweet jelly and decorate it prettily with the pistachio nuts and almonds. Dissolve the gelatine in the jelly, add the cream and rum, and colour a pale pink with the carmine.

Pour this "lining" mixture into the mould, and see that it covers it all over inside. Dissolve the chocolate in the milk, add the lemon rind, sugar and cinnamon, and allow it to simmer for a few minutes. Pour this on to the yolks of eggs, return it to the stew-pan, add the gelatine, and stir all until the eggs thicken and the gelatine becomes dissolved. When this has cooled add the cream and flavouring and pour it into the mould. When set, turn out the sweet and decorate it with fancifully-cut pieces of jelly.

Chocolate Cream.

Ingredients.

Two ounces of Chocolate.

Half a pint of Milk.

Two Yolks of Eggs.

Three quarters of an ounce of Gelatine.

Half a pint of Double Cream.

Sugar to taste.

Little Vanilla Essence.

For Decoration.

Jelly, Pistachios and Cocoanut.

Dissolve the chocolate, cut up roughly, in the milk, pour on to the yolks, sugar and flavouring mixed together, strain and cook as for custard. Dissolve the gelatine in a little water and mix to the chocolate custard; wring through muslin,

add the whipped cream, and pour into a lined and decorated mould.

Note.—A mould for chocolate or coffee cream should be lined with jelly to prevent the mixture going a bad colour on the outside.

Cocoa-nut Fingers.

Ingredients.

Quarter of a pound of Butter.

Quarter of a pound of castor Sugar.

Quarter of a pound of Cocoa-nut.

Three Eggs.

Two ounces of Vienna Flour.

Half a teaspoonful of Baking Powder.

Grease and paper a flat baking-tin (as for Swiss roll). Cream the butter and sugar; add one egg, a little of the flour, and cocoa-nut. Then the other eggs, and the rest of flour and cocoa-nut. When well mixed spread this on the baking-sheet, not too thickly; put it in a moderate oven, and bake for about twenty minutes. When done sprinkle a sheet of paper with cocoa-nut; turn the pastry on to this; when cold cover it with transparent icing. Cut it into fingers or fancy shapes. Do not let the icing get too firm before cutting. Decorate with coloured sugar or cocoa-nut. Chopped almonds can be used instead of cocoa-nut.

Transparent Icing.

Ingredients.

Three-quarters of a pound of sifted Icing Sugar.

Three tablespoonfuls of boiling Water.

Put into the stewpan; stir, but do not let it boil, and when of the proper consistency pour it over the pastry.

Flan de Fraises à la Parisienne.

(A Strawberry Sweet, Cold.)

Ingredients.

One pound of firm ripe Strawberries.

Three ounces of castor Sugar.

About half a pound of Short Crust.

The whites of two Eggs.

Line a pastry ring (six inches in diameter) with the short crust, place it on a baking-sheet, fill it up with dried peas or rice, and bake it a delicate brown in a moderate oven and remove the peas.

Wipe and prepare sufficient strawberries to fill the ring; arrange the fruit in one layer closely in the baked crust, put it in the oven, and when nearly baked add about one ounce of castor sugar to the fruit.

Beat up the whites of eggs to a stiff froth, mix with castor sugar, spread the meringue mixture quickly over the surface, and brown slightly in the oven. Serve cold.

Gâteau d'Abricot.

Ingredients.

Half a tin of Apricots.
Half a pint of Whipped Cream.
One tablespoonful of Castor Sugar.
One teaspoonful of Vanilla Essence.
Savoy Biscuits (about twenty).
One tablespoonful of Apricot Marmalade.
Two slices of Genoese Pastry cut out with a round cutter.
Three quarters of a yard of Pale Pink Ribbon.
Chopped Pistachio Nut.

Trim the Savoy biscuits neatly, as if for Charlotte Russe. Brush the apricot marmalade over the Genoese pastry. Place one slice on to a dish with a lace paper, and stand the Savoy biscuits round it. Tie the pink ribbon around them to keep them in place. Cut the apricots, each into four pieces, and reserve one-third for decorating. Mix the cream with the sugar and vanilla essence and put half of it into a forcing bag with a rose pipe. Stir the apricots into the remainder and pour it into the biscuits; cover with the second piece of Genoese and pipe the cream on top. Place the pieces of apricot round the cream and sprinkle with pistachio nut.

Gâteau Surprise à la Vatel.

(Surprise Cakes.)

Ingredients.

One pound of Puff Paste.

Apricot Marmalade.

Macaroons.

Almond Paste.

Red Currant Jelly.

Roll out the paste rather thin, and stamp out twelve pieces in the shape of a heart; put a teaspoonful of apricot marmalade on one side of each, and a very little soft almond paste on the top of the apricot; wet the edges of the paste, fold it over and press the edges down well. Make these cakes as much as possible like cutlets, and bake them on a baking-sheet. When the cakes are cold, cover them with dissolved apricot marmalade, and roll them in crushed macaroon crumbs. Have ready some short pieces of baked almond paste, put one in each cake to look like a cutlet bone, mark them like a gridiron with a red-hot skewer, dish them up in a circle on a thin bed of apricot marmalade; melt some red-currant jelly, and when it is nearly cold, but still liquid enough to run, pour it into the middle of the circle of cakes. It is now ready for table.

German Gingerbread.

Ingredients.

Five Eggs.

Nine ounces of castor Sugar.

Nine ounces of Flour.

Quarter of an ounce of Carbonate of Soda.

Quarter of an ounce of ground Ginger.

Six powdered Cloves.

Half a grated Nutmeg.

Quarter of a teaspoonful of ground Cinnamon.

Six ounces of Peel.

Quarter of a pound of Sweet Almonds.

Whisk the eggs and sugar over hot water. Cut the almonds in half and the peel in strips. When the mixture is beaten to a froth, stir in all the dry ingredients lightly. Pour the mixture into a well-lined cake-tin, and decorate with the almonds and the peel on the top. Bake in a moderate oven, and sprinkle over with icing sugar.

Iced Soufflé au Chocolat Praline.

Ingredients.

Six Yolks of Eggs.

Half an ounce of Castor Sugar.

Three ounces of Chocolate.

One gill of Milk.

Quarter of a pound of French Almond Rock (pounded).

Half a pint of Whipped Cream.

Four Whites of Eggs, stiffly whisked.

Half a teaspoonful of Vanilla Essence.

Boil the chocolate and milk together, and allow them to get cold. Place the yolks of eggs and sugar into a basin and whisk them for five minutes; rest the basin over a saucepan of boiling water and whisk again until the eggs begin to thicken, then whisk them over ice until they are quite cold. Add the chocolate, cream, almond rock, whites of eggs and vanilla essence. Pour the mixture into a soufflé case which has a band of paper tied around it. Freeze in a well-charged case five to six hours. Sprinkle with chopped pistachio nut and serve.

Note.—If three-quarters of an ounce of gelatine, dissolved in half a gill of water, be added, the soufflé can be served without freezing.

Meringues aux Pistachios.

(Meringues of Pistachio.)

Quarter of a pound of pistachio kernels, peeled, dried and pounded, with two whites of eggs, and mixed with a quarter of a pound of sugar.

Whisk all over the fire until it becomes lukewarm. Take off and whisk until it is cold. Shape the meringues and bake them as usual.

Meringues au Chocolat.

(With Chocolate Cream Patisserie.)

Ingredients.

Quarter of a pound of Chocolate.

Half a pint of Cream.

Half an ounce of Gelatine.

Mix the chocolate with the sugar, and proceed as above.

Meringues aux Amandes.

(Meringues of Almonds.)

Quarter of a pound of peeled, dried, and pounded almonds, mixed with a quarter of a pound of sugar as above.

Grape Water Ice.

Ingredients.

Three-quarters of a pint of Water.

Six ounces of Sugar.

One whipped white of Egg.

Rind of one Lemon.

Juice of two Lemons.

Quarter of a pint of Muscatel Grape Purée.

Two tablespoonfuls of Elder-flower Water.

One wineglassful of Sherry.

Put the water, sugar, and lemon rind into a stewpan and boil them for ten minutes. Strain this into a basin and leave it until cold, then mix it with the purée, lemon juice, elder-flower water, and sherry; freeze, and when half frozen add the white of egg, and freeze until quite set. Mould or serve rough. Decorate with chopped pistachio nuts and wafer biscuits.

Petites Crêmes Soufflés aux Pistaches.

Ingredients.

For Decoration.

Three quarters of a gill of Sweet Jelly.

Half an ounce of finely chopped Pistachio Nuts.

For Soufflés.

One gill of Whipped Cream.

Quarter of an ounce of Gelatine (dissolved in two table-spoonfuls of water).

One and a half Whites of Eggs (stiffly whisked).

Two ounces of Pistachio Nuts, blanched, pounded, and rubbed through a wire sieve.

One teaspoonful of Brandy.

One ounce of Castor Sugar.

A few drops of Orango Flower Water.

Green Colouring.

Six small paper Soufflé cases with a collar of stiff paper pinned around each.

Mix the cream, whites of eggs, castor sugar, pistachio nuts, flavouring and colouring lightly together, add the gelatine and pour into the soufflé

eases. The mixture should come a little way up the paper collar, so that the soufflés may look as if they have "risen." Set them away in a cool place until they have become firm. Mix the sweet jelly and chopped pistachio, and when the jelly is just going to set pour a tablespoonful on to the top of each little soufflé. Remove the paper collars before serving.

Petits Pains de Fraises.

(Little Strawberry Moulds.)

Ingredients.

One pound of Strawberries for half a pint of Purée.

One pint of Wine Jelly.

Half a glass of Maraschino.

Half an ounce of French leaf Gelatine.

Two Eggs.

One ounce of castor Sugar.

Two ounces of loaf Sugar.

Angelica.

A few Glacé Cherries.

Dissolve some of the jelly, pick about a dozen of the best strawberries. Mask some fancy dariole moulds with jelly; when partly set garnish the surface with strawberries and angelica leaves; coat the garnish with half-set jelly, and put on the ice to get firm. Beat up the eggs. Pick the remainder of the strawberries, put them in a basin, crush them with a wooden spoon, and rub

them through a fine hair sieve. Make about one gill of syrup with the loaf sugar. Put the fruit pulp, syrup, eggs and maraschino in a copper bowl, and whisk over a saucepan of boiling water. Dissolve the gelatine, previously soaked in water, and strain into the pulp, etc. Keep stirring over the hot water until the mixture binds; then take it off, and beat a little longer over some crushed ice. When sufficiently cool, fill up the moulds and leave them on the ice until quite set.

Immerse the moulds in tepid water, turn out neatly on a dish, garnish with chopped wine jelly and some glacé cherries, and serve.

Pommes Meringues à la Crème.

(Meringued Apples with Cream.)

Ingredients.

Ten small sour cooking Apples.
Ten ounces of loaf Sugar.
Half a Lemon.
Half a pint of Water.
One inch of Cinnamon.
Two Cloves.
Half a pint of Cream.
Three Whites of Eggs.
Six ounces of castor Sugar.
Ten crystallised Cherries.
Angelica.

Peel the apples thinly, core them carefully without breaking them. Put the loaf sugar, half

a pint of water, cinnamon, cloves, and lemon juice in a copper stewpan, and reduce to a syrup. Skim well, and strain into a sauté-pan. Arrange the apples neatly in the syrup, cover them with a buttered paper, and cook them in a hot oven until tender.

Lift out the apples, strain them carefully, and place them on a buttered baking-sheet. Whip the whites of eggs to a stiff froth, and mix them with the castor sugar.

Put this meringue mixture into a forcing-bag with a plain piping-tube; cover each apple completely with it, dust them with sugar, and bake them in a cool oven for fifteen minutes. The meringue crust should be quite dry and a fawn colour when taken out of the oven. Put them on the ice to cool.

Whip the cream, add a dessertspoonful of castor sugar. When the apples are cold, fill the centre of each with some of the whipped cream, dish up with little heaps of whipped cream on a cold dish. Put a crystallised cherry and two or three lozenge-shaped slices of angelica on top of each. Put the remainder of the cream in the centre of the dish, and serve.

Pouding Froid à la St.-Cloud.

(Cold St. Cloud Pudding.)

Ingredients.

Half a pint of strong Coffee.
Five Eggs.
Two ounces of castor Sugar.
Half a gill of Cream.
Sponge Cakes or Genoese Cake.
One ounce of Sweet Almonds.
Half an ounce of Butter.
Three tablespoonfuls of Apricot Marmalade.
Two tablespoonfuls of Maraschino.
Angelica and Glacé Cherries.

Blanch the almonds, peel and shred them finely, and put them on a baking-tin, and bake them to a fawn colour in a slow oven.

Butter a plain Charlotte mould, sprinkle the inside with shredded almonds, and fill up with small pieces of sponge cake or Genoese cake-crumbs.

Dissolve the sugar in the coffee, let it cool, beat the eggs and add them to the cream and the maraschino liquor; mix them thoroughly, and strain into the mould. Put the remainder of the shredded almonds on the top, cover the mould with a piece of buttered paper, and stand it in a stewpan with enough boiling water to come half up the mould. Steam it for about two hours. Let it cool, and when set turn it out on a round dish.

Warm up the marmalade with a little water

and sugar, strain it, and mask the pudding with it. Ornament the top and sides with little strips of angelica and glacé cherries cut in half. Keep it on the ice until it is required for table.

Pouding Chaud à la Chocolat.

(Hot Chocolate Pudding.)

Ingredients.

Quarter of a pound of Chocolate.

Half a pint of Milk.

Seven ounces of Breadcrumbs.

Three ounces of Butter.

Three ounces of Sugar.

Three Eggs.

Vanilla Essence.

Grate the chocolate and dissolve it in the milk. Cream the sugar and butter, and add the yolks of eggs one by one, then half the chocolate and half the breadcrumbs. Mix these and add the rest of chocolate and breadcrumbs. Whip up the whites of eggs very stiffly and shake them in also. Turn into a well-greased fancy mould and steam one hour and a half. Serve with German sauce round.

Pouding à la Louis Napoléon.

(Hot Entremet.)

Ingredients.

Six ounces of castor Sugar.
Three ounces of Flour.
Two ounces of ground Almonds.
Two ounces of fresh Butter.
Some stewed Apricots.
Peaches or other fruit.
Six whole Eggs.
Two ounces of Cornflour.
Twelve drops of Orange-flower Water.
A pinch of Salt.
Glacé Cherries and Angelica.
Meringue mixture for covering.

Separate the whites of eggs from the yolks, put the yolks into a basin with the sugar, work it for fifteen minutes with a wooden spoon, beat the whites to a stiff froth, add the ground almonds and orange-flower water to the yolks and sugar. Melt the butter, sift the flour, and mix both gradually with the cornflour, whites of eggs and the creamed yolks, etc. Fill in a well-buttered plain pudding mould, bake in a well-heated oven for about half an hour. Turn it out on a sieve and allow it to cool a little. Cut off the top, scoop out some of the soft part of the centre, and fill the opening with some well-drained stewed apricots, peaches or any other kind of soft fruit; arrange the top so as to form a dome with the fruit

(the fruit may be sprinkled over with some maraschino liquor after it is put in the centre of the cake). Have ready a meringue mixture made with three whites of eggs and two ounces of castor sugar. Spread this evenly over the top so as to cover the fruit and the sides. Put some of the mixture into a forcing-bag or paper cornet, and ornament according to taste. Garnish with some glacé cherries and angelica, put it in the oven just long enough to get hot through and to set the meringuage. This dish can be hot or cold.

Soufflée de Chocolat.

(Chocolate Soufflée.)

Ingredients.

Quarter of a pound of Chocolate.

One ounce of Butter.

Three-quarters of an ounce of Flour.

Three Yolks and four Whites of Eggs.

One gill of Milk.

One teaspoonful of Vanilla Essence.

Half an ounce of Sugar.

Grate the chocolate and mix it with the milk ; boil it till quite smooth. Melt the butter and flour and stir them till smooth ; add the chocolate and milk, mix well, boil them, and then take them off the fire. Add the yolks of eggs one by one, then the essence. Whip the whites of the eggs to a stiff froth and add them lightly. Turn this

mixture into a prepared tin, and steam three quarters of an hour to an hour. Turn it out, and pour custard sauce round. Sauce—three yolks of eggs, one gill of milk, and one dessert-spoonful of sugar.

Tartelettes à la Balmoral.

(Tartlets of Preserved Cherries.)

Ingredients.

Puff Paste for lining Tartlet Moulds.

Two Eggs.

Four ounces of Butter.

Two ounces of dried Cherries.

Four ounces of castor Sugar.

Half an ounce of Cornflour.

Two ounces of crushed Sponge Cakes.

Two ounces of Lemon Peel.

Beat the butter and sugar to a cream, add the yolks of eggs one at a time. Chop the cherries and peel very small, and add to the mixture with the powdered sponge cakes. Line the tartlet moulds with puff paste trimmings. Whisk the whites of eggs to a stiff froth and stir in carefully to the mixture; fill the lined moulds three parts full, dust them with sugar, place them on a tin, and bake them in a moderate oven.

FANCY CAKES.

Abricotine.

Genoese.

Ingredients.

Four small Eggs.
 Four ounces of Castor Sugar.
 Three ounces of Butter.
 Three ounces of Flour.
 Essence Vanilla.

Apricot Marmalade.

Two or three tablespoonfuls of Apricot Jam.
 Little Lemon Juice.
 Half a gill of water.
 One sheet of Gelatine.

For Decoration.

Some Blanched Almonds.
 One ounce of Hundreds and Thousands (sweets).

Make the genoese and bake in a medium-sized cake-tin. When cold split and spread with a layer of the apricot marmalade, fix together and brush or spread the sides with the same—roll in the sweets to form a band, arrange the almonds

in a circle in centre of cake and mask the top with apricot marmalade, just to run to edge but not over, let it set well and dish up.

Fancy Almond Cakes.

Ingredients.

Half a pound of Sweet Almonds (ground).

Half an ounce of Castor Sugar.

Two or three Whites of Eggs.

Few drops of Vanilla Essence and Orange Flower Water.

Mix the almonds and sugar together, add flavouring and enough beaten egg to form a stiffish paste. Force out on to rice-paper, decorate with pieces of cherry and angelica—bake in moderately hot oven until crisp. Cool on sieve.



INDEX.

TO COOK GAME.

	PAGE		PAGE
To Roast Venison . . .	3	Roast Larks.	9
Sauce Chasseur . . .	4	Wheatears	9
To Roast a Hare . . .	5	Woodcock, Snipe, and Plo-	
Stuffing for Hare . . .	5	vers	9
Roast Pheasants . . .	6	Wild Duck, Teal, and	
Partridges	7	Widgeon	10
Blackcock and Ptarmigan .	7	Bigarade Sauce.	10
Grouse	7	Pulled Fowl or Turkey .	10
Roast Quails	8	Broiled Partridge . . .	11
Ortolans	8	Chestnut Stuffing . . .	12
Guinea Fowl	8		

HIGH-CLASS RECIPES.

SOUPS.		SOUPS—continued.	
Potage à la Crème d'Orge .	15	Consommé au Nouilles .	18
Purée d'Asperges (Aspara-		Croûte au Pot	19
gus Purée)	16	Consommé au Ravioli . .	20
Consommé à la Célestine .	16	Bisque de Homard . . .	21
Crème de Concombres à la		Potage Bortsch Polonais .	21
Reine	17		

FISH.

	PAGE
Cabillaud à la Provençale	23
Filets de Merlans, frits à la Tyrolienne	24
Homard Farei au Gratin	25
Rougets à la Vénitienne	25
Saumon, Dariole de, à la Moseovienne	26
Saumon, Darne de, à la Chambord	28
Dressed Crab	29
Saumon, Grenadins de, à la Rouennaise	30
Saumon, Mousselines de, à la Cardinal	32
Saumon à la Montpensier	33
Saumon, Tranchettes de, à la Suédoise	34
Soles, Filets de, en Fers à Cheval	34
Soles, Filets de, à la Normande	36
Soles au Parmesan	37
Soles, Turban de Filets de, à la Montbellier	38
Truite, Saumonée, à la Rothschild en Chaudfroid	40
Farce de Merlan (Whiting Farce)	42

ENTRÉES.

Andouillettes de Volaille en Caisse à la Française	43
Cailles en Pilaff	45
Carré d'Agneau, froid à la Bohémienne	45
Chartreuse de Faisan à la Balmoral	46
Côtelettes de Mouton Braisée	48
Côtelettes de Mouton à la Pompadour	49
Liver Farce	50
Côtelettes de Mouton à la Princesse	50

ENTRÉES—continued.

	PAGE
Côtelettes Mignons à la Tomato	51
Côtelettes de Perdreau à la Financière	52
Crépinettes de Lapin au Beurre de Concombres	54
Épigrammes de Faisan à la Jardinière	55
Farce de Faisan	56
Demi-Glace Sauce	57
Garniture à la Jardinière	58
Escalopes de Veau à la Russe	58
Filets de Bœuf, piqué à la Brillat	59
Filets de Bœuf à la Garibaldi	61
Macaroni Croquettes	62
Filets de Bœuf à la Madeleine	63
Filets de Bœuf à la Viennoise	65
Filets de Caneton Farei à la Légumière	66
Farce de Veau	67
Filets de Mouton à la Tyrolienne	68
Filets de Veau à la Colbert	70
Friandines de Gibier à la Périgord	71
Galantine de Bœuf	72
Poulet à la Navar	72
Paupiettes de Veau à la Jardinière	74
Veal forcemeat for Paupiettes	75
Petites Bouchées de Faisan à la Moderne	76
Petites Bouchées à la Suédoise	77
Petits Darioles de Volaille en Chaudfroid	78
Petites Timbales de Pigeon à la Suprême	80
Petits Soufflés à la Henri IV	81
Poulet à la Princesse	82

ENTRÉES—*continued.*

	PAGE
Rissoles à la Solférino . . .	83
Ris de Veau en Kari . . .	84
Sauce for the Ris de Veau en Kari . . .	85
Salade de Perdreau à la Carpentras . . .	86
Timbale Froide à la Tou- louse . . .	87
Tournedos de Bœuf à la Moscovienne . . .	88
Tournedos de Bœuf à la Napoléon . . .	90

SAUCES.

Sauce Allemande . . .	92
Sauce au Liqueur (sweet) .	93
Sauce Crème de Concom- bres . . .	94
Sauce Concombre . . .	95
Sauce Écrevisses . . .	96
Sauce Madère . . .	96
Sauce Matelote . . .	97
Sauce Normande . . .	98
Sauce Mousseline . . .	99
Périgord Sauce . . .	99
Suédoise Sauce . . .	100
Sauce Velouté . . .	100
Watercress Sauce . . .	101

DRESSED VEGETABLES
AND SALADS.

Aubergines Farcies . . .	102
Concombre Farci . . .	103
Petits Pois au Jambon à la Française . . .	104
Pommes de Terre à la Du- chesse . . .	105
Pommes de Terre farcies aux fines Herbes . . .	106
Pommes de Terre Nouvelles à la Hollandaise . . .	107
Pommes de Terre à la Parisienne . . .	107
Salade à la Dumas . . .	108
Salade à la Grimod . . .	109

SAVOIRIES AND HORS
D'ŒUVRES.

	PAGE
Betterave à l'Orientale . .	110
Bonnes Bouches de Sar- dines . . .	111
Canapis à la Turbigo . .	112
Caviar aux Écrevisses . .	113
Caviar à la Diable . . .	114
Croûtes d'Écrevisses à la Ravigotte . . .	115
Croûtes d'Écrevisses à la Cardinal . . .	116
Croûtes d'Homard à la Diable . . .	117
Croûtons à l'Espagnole . .	118
Diablotines à la Gruyère .	119
Éclaires d'Anchois . . .	120
Foie de Volaille à la Diable	120
Fleurettes de Foie Gras .	121
Mousses de Foie Gras à la Reine . . .	122
Olives à la Madras . . .	124
Pailles au Parmesan à la Yarmouth . . .	124
Petites Cassolettes à la Épieurienne . . .	125
Croûtes à la Josephine . .	127
Petites Condoles à l'Anchois	128
Petites Condoles au Par- mesan . . .	129
Petites Croûtes de Caviar .	130
Petits Pains de Crevettes .	131
Petits Paniers de Jardinière	132
Petits Pâtés Chauds de Crevettes . . .	133
Petites Tranches de Caviar	134
Ravioli à la Napolitaine .	135
Tartines à la Lucullus . .	136
Tranches Viennoises à la Tomate . . .	138

SWEETS.

Bombe de Pêche en sur- pris . . .	140
Bordure de Poires à la Reine . . .	141

SWEETS—*continued.*

	PAGE
Bordure do Marrons à la Chantilly	142
Casseroles de Pommes au Riz	144
Charlotte à la St. José.	145
Chocolat Bavaroise à la Casino	146
Chocolate Cream	147
Cocoa-nut Fingers	148
Flan de Fraises à la Parisienne	149
Transparent Icing	149
Gâteau d'Abricot	150
Gâteau Surprise à la Vatel	151
German Gingerbread	152
Iced Soufflée au Chocolat Praline	152
Meringues aux Pistachios	153
Meringues au Chocolat	154
Meringues aux Amandes	154

SWEETS—*continued.*

	PAGE
Museatel Grape Water Ice	154
Petites Crêmes Soufflés aux Pistaches	155
Petits Pains de Fraises	156
Pommes Meringues à la Crème	157
Pouding Froid à la St.-Cloud	159
Pouding Chaud à la Chocolat	160
Pouding à la Louis Napoleon	161
Soufflée de Chocolat	162
Tartelettes à la Balmoral	163

FANCY CAKES.

Abrieotine	164
Fancy Almond Cakes	165

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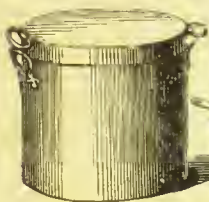
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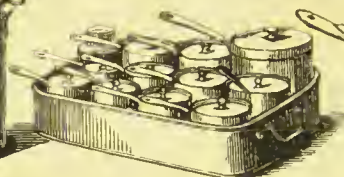
BY APPOINTMENT TO HIS MAJESTY THE KING
and H.R.H. THE PRINCE OF WALES.

26, BURY STREET, ST. JAMES', S.W.

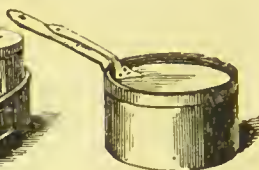
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